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O-SEIBO: Gift Culture in Japan

SPECIAL INTERVIEW

Boom Boom Satellites
(techno/rock unit)

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The themes of the cover of this month's issue are "o-seibo" and "nenji". To find out more about them, check out page 7 for o-seibo and page 64 for nenji.

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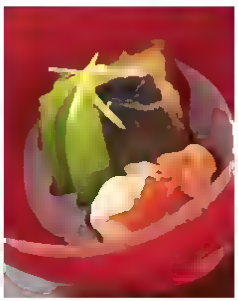

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WE WERE GOING TO QUIT BOOM BOOM SATELLITES AFTER OUR THIRD YEAR, BUT INSIDE WE KNEW THAT GIVING UP OUR DREAM WAS NOT THE ANSWER. — **BOOM BOOM SATELLITES**

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BOOM BOOM SATELLITES *are bassist/programmer Masayuki Nakano and guitarist/vocalist Michiyuki Kawashima, two friends who met in the early 90s while attending college in Tokyo. Since then BBS have released six studio albums; remixed music for artists including Garbage, Josh Wink, and Ken Ishii, toured globally with Fatboy Slim, The Chemical Brothers, Underworld, and have had their music featured in anime and commercials. While the group's studio albums have garnered critical acclaim it's their dynamic live shows that transformed BBS into bona fide superstars. BBS' seventh album, the metal-oriented Exposed, has just been digitally released in North America. EXPOSED is now available on iTunes Music Store*
www.myspace.com/bbsamerica www.bbs-net.com

Anime, manga, J-Horror, and video games are all examples of the J-pop craze that now dominates America's subculture. J-music is the only part of J-pop not making headway in the U.S., but that's about to change. Already enjoying stardom in Japan Michiyuki Kawashima (singer/guitarist) and Masayuki Nakano (Bassist/DJ), a.k.a. Boom Boom Satellites (BBS), are now making a landfall in America with the digital release of their most recent album, Exposed, and Chopsticks NY caught up with BBS to discuss crossing cultural boundaries in pursuit of that revolutionary sound and the importance of living your dreams.

Before we begin I wanted to congratulate you on winning Japanese Magazine's best album of 2006 award for ON. Coming off the success of ON was there any particular sound you were striving for while recording your most recent album, Exposed?
Masayuki Nakano (MN) We were trying to go for a more metal sound. Something heavier. We used a lot more guitars and drums on Exposed than on any of our prior records.

Who were some of the artists that originally got you into electronic music?
MN I was very influenced by the Detroit techno sound of the early 90s. One group I remember listening to a lot early on was 808 State. While club-hopping around Tokyo in the early 90s I would see these revolutionary DJs perform and talk to them after their sets. It was an exciting time.

Although Exposed is being released "digitally" in America it actually hit stores in Japan a year ago, do you think it's being embraced more by Japanese or international fans?
MN I'm not sure if fans outside Japan are receiving

it well because the album has only been released in Japan, and we haven't toured outside Japan.

Michiyuki Kawashima (MK): We have opened up for many artists like The Chemical Brothers, Moby, and Fatboy Slim, but have yet to headline anything major outside the country. That's about to change as we prepare for our first Australian tour. We digitally released Exposed in Australia a short time ago and since then we've been receiving positive feedback.

Would you like to tour America sometime in the future?

MK: Of course. the American audience is great. They really understand our style of music and are extremely enthusiastic about it. I remember opening a show for Moby in Minneapolis a few years ago and the crowd was really into it. Everyone was dancing and having a great time. We can't wait to perform in America again.

At what age did you start getting serious about becoming a musician?

MK: While I was in middle school. We [Nakano & I] originally met in college while I was in another band, but it was during those middle school days that I got serious about music.

What sparked your interest to work together?

MK: Well, I wanted to create a rock band that incorporated aspects of the nightlife scene in its music, something similar to what was going on in the U.K. Unfortunately, though, we were short a drummer so I asked Nakano to lend a hand. From that point we started recording demos and performing at small, local venues.

What did your parents think when you told them your dreams?

MK: There were times when we had support from our parents and others when we didn't.

The times without that support must have been difficult.

MK: We were going to quit Boom Boom Satellites after our third year, but inside we knew that giving up our dream was not the answer. Soon after the decision to continue songwriting our music began generating buzz. It wasn't until we started doing remixes and movie soundtracks that our sound got a major push.

The movie soundtracks your music is featured on appears to be mostly animations. Are you into Anime?

MK: I grew up on anime, and still watch it today. Two songs from Exposed have already been used on various soundtracks. "Shut Up And Explode," is the opening theme to Xam'd: Lost Memories and "Easy Action" is featured in the film Vexille. It was truly a wonderful experience to be involved so early into production. We plan on writing more music for soundtracks in the future because we know how much audio manipulation impacts the visuals.

Just watching the video for "Moment I Can" off 2005's Full Of Elevating Pleasures I can tell you guys take visuals very seriously.

MK: Music videos are part of the creation process so its important to work closely with the video director. After a few meetings we decide on the concept, and move forward with production.

Are your live gigs just as intense as the videos?

MK: More. With the inclusion of drummer Naoki Hirai we become a three piece ensemble that drops you somewhere between a heavy metal concert and a warehouse rave party. The combination of audio and visual stimulation magnifies the live show's potency.

It appears that 2008 has been a pivotal year for the Boom Boom Satellites. So what's next for you guys?

MK: We just released a new Live DVD set that was recorded in 2008 while touring, and are already in the studio recording a follow up to Exposed. After that we'd like to focus on getting our music to more people around the world.

Has the past success changed the way Boom Boom Satellites music is created?

MK: Not really. For this new album we basically locked ourselves in the studio and began writing, which is what we've done in the past, but this time the only pressure we have comes from our own desire for perfection.

Is there anything you would like to say to the Americans who are reading this article?

MK: Yes, please come out and see us. We have a really great show planned for you. For every album written, we record two different mixes. The first mix is the one everybody hears on the album, but the second mix can only be heard during the live show because we synchronize the music with a series of complex visuals that are also mixed live. Another reason for the two recordings is to make everything more exciting for the crowd, and they get to hear something new.

—— Interviewed by *Sam Frank*

WHAT WILL COME NEXT?—THE FUTURE OF J-MUSIC

Over the last decade America has been binging on Japanese pop culture. Judging by the Pokemon craze of the late 90s to the more recent video game wars between the Sony Playstation 3 and Nintendo Wii, it appears that pop culture is evenly exchanged between both countries. Unfortunately it has yet to properly acknowledge Japan's bustling music industry. There are a few reasons for America's lackluster response to Japanese artists. One significant detractor is the language barrier. American audiences place just as much importance on the lyrics as they do to the music, which is why Japan's most successful artists are unable to make a breakthrough.

Although language and concept have blocked most J-artists from conquering America's music market there are some recent additions who have slipped through the cracks. Thanks to movies, anime, and commercials groups like the Tenyaki Boys (Tokyo Drift), Puffy-AmiYumi (Hi Hi Puffy AmiYumi), and The Yoshida Brothers (Nintendo Wii) have all found their way into American homes.

So, what's next? With Japanamania still rampant, America is ready for a J-music hero to emerge. A band with enough talent to show the international community that Japan not only imports music from around the world, but is a country that cultivates and exports its own, unique sound, and no group is more ready to carry that torch than Boom Boom Satellites.

Drink

Ozeki Komatsu Tatewaki: A Taste of the Last Samurai

About 150 years ago, Japan left behind the feudal samurai era (Edo Jidai) and transitioned into modern society (Meiji Jidai) after decades of unrest. Komatsu Tatewaki is the underground leader who largely contributed to this Meiji Restoration. Now, in the early 21st century, his name is dedicated to the sake that has just been brought to the US by Ozeki Sake U.S.A., Inc., the first company built sake brewery in the U.S.

Junmai taruzake **Ozeki Komatsu Tatewaki** reproduces the flavor of taruzake in the samurai period, which is when people aged, preserved and distributed sake in cedar *taru* (barrel). By actually aging sake in barrels made of cedar, Ozeki Komatsu Tatewaki absorbs the natural cedar aroma to its full extent, and the elegant top note lingers while you enjoy a spicy yet smooth flavor. This instantly takes you back to the time of the heroes who built modern Japanese society.

This sake can be enjoyed either cold or at room temperature, and on its own as well as being paired with various foods. "Since the sake has a distinct aroma from the cedar, it goes better with strongly flavored dishes than delicate ones," says Mr. Tetsuya Funato, marketing manager for Ozeki Sake's eastern region. "I recommend pairing it with dishes like Simmered Pork Belly, Grilled Ginger Pork, and yakiton (charbroiled chicken). It would go best with kurobuta, a type of pork from Kagoshima prefecture where Komatsu Tatewaki established his base."

The sake with a gallant spirit crosses over time and space and will blow your mind. Celebrate the turn of the year with a taste of regeneration.

Ozeki Komatsu Tatewaki evokes the spirit of samurai. A period drama series "Atsuhime" featuring his contributions is currently broadcast on TV Japan (www.tvjapan.net) in the U.S.

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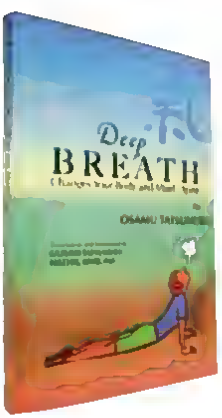
Book

New Publishing Company Brings Japanese Holistic Healing Secrets to America



As long as people have been looking for alternative ways to stay healthy, there has always been great interest in Japanese holistic health practices. For the first time, these age-old healing traditions and the works of past and present Japanese medical doctors have been translated and made accessible to an eagerly awaiting American audience.

In October 2008, Dr. Kazuko Tatsumura Hillyer, well known for her tireless 30 years of humanitarian work and cultural preservation and exchange between countries of the East and West, launched **Kokoro Publishing** to provide English-speakers with insight into ancient Japanese holistic philosophies. Now, anyone, from an individual looking for alternative ways to stay healthy to a medical professional interested in expert opinion previously unavailable in English, can lead a healthier life through the principles of Japanese holistic healing and practical self-therapy steps.

The three current books in Kokoro Publishing's Holistic Health Series are: *Overcoming Cancer and Other Diseases in a Holistic Way* by T. Mitsui, which explains the heat-based Onnetsu therapy and shows its application to various types of cancer, illnesses and diseases; *Your Immune Revolution & Healing Your Healing Power* by Dr. T. Abo, a world-famous immunologist, which focuses on self-healing and contains easy-to-follow techniques written by Dr. Tatsumura; and *Deep Breath Changes Your Body and Mind/Spirit* by O. Tatsumura, which teaches simple breathing exercises to help with insomnia, smoking, losing weight and other concerns. These and future books from Kokoro Publishing are available for purchase on Amazon.com.

For more information, visit the website of the Gaia Holistic Circle at www.gaiahh.com.

From Japan

Special Tools for Making "Nenga-Jo" (Japanese New Year's Cards)

No other people devote themselves to making (not writing) New Year's cards than the Japanese. It is almost a ritual for Japanese to send nenga-jo (New Year's cards) to friends, relatives, co-workers, and business clients, regardless of the closeness of their relationships. It's not unusual to send over 100 cards, and even small children get involved in this custom.

People try to create memorable nenga-jo every year, but not everyone has graphic design or artistic skills, unfortunately. Every year around this season, a lot of helpful tools become available, from ready made nenga-jo and customized patterns to nenga-jo silkscreening kits. Here are some picks from the newly released tools. "Designers Nenga-Jo CD-ROM 2009," which includes 2,000 patterns and illustrations created by renowned designers and illustrators. Even people who have no aesthetic sense can create impressive nenga-jo with the support of this super-tool. For those who prefer a handmade touch, "Hankeshi-Kun" is recommended. It is a set of tools for creating keshigomu hanko (a stamp made from an eraser) and comes with a chisel, cutting knife, ink, and different sizes of erasers. Some people might need help being efficient rather than creative. Software called "Atena Shokunin" allows you to organize the address book on your computer and print each address on nanga-jo with simple steps. One of the easiest, and actually the most popular, ways to create original and personal nenga-jo is to include family photos. Here, the printer plays an important role. "Epson Multiphoto Colorio 901A" produces superior image quality while printing at a high speed. It is equipped with copying and scanning functions and can even combine handwritten characters with photo images.

These consumer-friendly tools are certain to be popular during this nenga-jo production season, which has already started.

"Designers Nenga Jo. CD-ROM 2009"

"Hankeshi-Kun"

"Epson Multiphoto Colorio 901A"

Shop

With Children and Moms In Mind

Whether you are a new mom, or a veteran mom looking for hip, classy, yet affordable clothing for your young ones, look no further, because **Bit'z Kids** has finally arrived in town. This brand new store opened on the Upper West Side is the first to open in NYC, but the brand is not exactly new to the industry. In fact there are over 100 stores in Japan packed with all kinds of goodies for children from ages 0 to 10, and its modern, fun designs have caught on in China, too.

"We do everything we can to keep the cost down because children grow up so fast, and we wanted to create a shop for moms where they don't have to consult their budget every time kids need new clothing. But at the same time, we take comfort and functionality seriously. Many of our products use 100% cotton because it's gentle on the skin, and because it can absorb perspiration

While the designs are unique they are also activity friendly," says the store manager, Ms. Chiba.

There are currently three lines to choose from including *"Seraph"*, an earth tone chic line for girls, "FO Kids", a casual line for boys and girls, and "Bit'z", a line that features funky unisex designs. All the items on sale have gone through strict inspections of the Japanese Product Quality Standards ensuring its safety. Many of the jackets and pants are also reversible so that moms can get more for their money. Equipped with a fitting room that can be used for breast feeding, and a play area/diaper changing station, the store accommodates moms with small children in more ways than one.

Bit'z Kids
410 Columbus Ave., New York NY 10024 / TEL. 212-724 1415 / www.bitzkids.com

GO GIFT SHOPPING!

Holiday gift shopping can be exciting as well as troublesome. It is always a conundrum to choose the best from dozens of choices. Let Chopsticks NY™ help you handle that. From romantic, sensible, fun to practical, you'll find the gift that suits your needs.

PLACES TO GO SHOPPING AROUND

(Featured stores)
BOOK OFF New York Store, Kazuyo Nakano New York, Minamoto Kitchoan, Facial Index, Korin Japanese Trading

SELECTED GIFTS FOR THE HOLIDAYS

(Featured gift suppliers)
Ume No Yado Brewery, Bit'z Kids, Bloom New York, Dr. Ci:Labo, Kaori's closet TOKYO, Katagiri & Co., Kiteya, Maeda-En, Moonflower Spa, Morihata International, Ripplu

LISTINGS
SHOP GUIDE

Photo images on page 6, 7, 8, and 11 courtesy of Kiteya.

O-SEIBO: GIFT CULTURE IN JAPAN

SHOWING YOUR APPRECIATION

The holiday gift season has just arrived, meaning it is now time for you to figure out what to buy for your loved ones. It's the same in Japan, but, in addition to gift-giving within one's personal circle, there's one more gift custom, o-seibo.

O-seibo literally means "the end of the year" and is a rather formal custom that has been traditionally observed in Japan. The spirit behind o-seibo is showing appreciation at the end of the year to people who mean a lot to the giver. Unlike holiday gifts, people usually exchange o-seibo with groups of people--a family, relatives, co-workers--rather than individuals. People used to visit each household and company when they delivered o-seibo, but the custom has become simplified these days and many mail o-seibo to save time.

This is the busiest season for retail stores, especially for department stores. From early November to after Christmas Day, each department store sets up a temporary space or floor specifically dedicated to o-seibo gifts. Thousands of items, intended to meet the customers' budgets and the tastes of the recipients, are displayed and sold in these o-seibo departments. The prices of the most popular items range from 3000 yen ($30) to 5000 yen ($50), while expensive o-seibo can cost as much as 100,000 yen ($1,000). Each household usually sends three to five o-seibo gifts each season.

POPULAR O-SEIBO ITEMS

The most sought-after o-seibo gifts are assortments of food and household goods that can be enjoyed by the entire family--beer, coffee, premium sausage and ham, selected local specialty foods, condiments and oils, sweets and desserts, and gift certificates are all popular items. There was once a time when high quality nori (dried seaweed) and katsuo bushi (bonito flakes) were favored, but these days they are not ranked at the top. Special gifts such as jizake (sake from a micro-brewery) and local foods, both of which used to be unavailable as o-seibo items, have taken the place of nori and katsuo bushi. This reflects the tendency of people desiring to give more original o-seibo instead of just sending "safe" items.

It is also true that what people want to give and what they want to receive are not always the same. Research data show that recipients' favorite o-seibo are gift certificates while the gifts that senders most want to give are beer and coffee. To avoid worrying about personal taste, some people allow the recipients to choose their own gifts by sending catalogs.

THE MANNER OF O-SEIBO

When Japanese give o-seibo, there are certain rules that they must follow. The first thing is the gift-giving period, which runs from early December to around the 20th. It's okay to send o-seibo in late December, but this period should be avoided because people are extremely busy settling everything from the past year and preparing for the upcoming year.

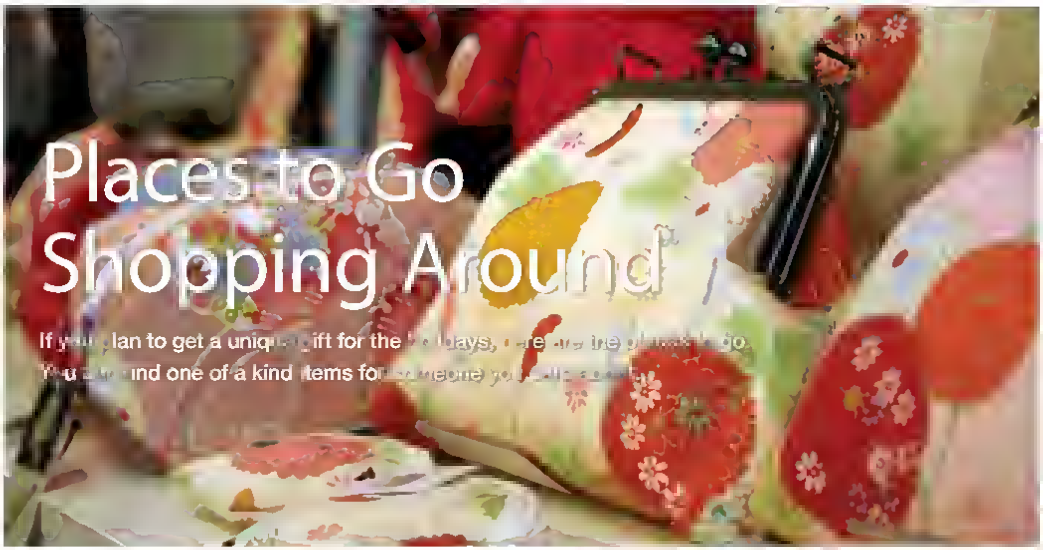
The second important thing is wrapping style. First, wrap the gift in paper and then put another paper with mizuhiki and noshi patterns (shown below) over the wrapping paper. Mizuhiki is an ornamental paper ribbon that is used for formal occasions. There are several colors and knotting styles used for different occasions, so the style should be carefully chosen. The knot for o-seibo is a butterfly knot using red and white ribbon. Noshi is a symbol used for celebratory gifts. It comes from noshi-awabi, paper-thin flattened abalone meat that was originally used in ceremonies. It is customary to write the name of the sender (not the recipient) on this white paper.

It is polite to write a thank you letter when you receive an o-seibo gift. The exchange of o-seibo is usually mutual, so people commonly call to thank each other these days. There might, however, be a case when someone receives an o-seibo gift from an unexpected person. In that case, it is not necessary to send a gift back to them in haste, but sending a thank you note is a good response. If you really need to send an o-seibo gift of the same value back to the person, it is more appropriate to send an o-nenga gift for the New Year than to send an unprepared o-seibo present.

THE SALES TRENO OURING CURRENT O-SEIBO SEASON

It is predicted that the sales of o-seibo will be lower during this recession. In order to keep this from happening, many retailers are taking new steps. Since so many people buy o-seibo at the same time, popular or limited-quantity items often sell out early, and many stores accept "reservations" for o-seibo as well as for the delivery of these gifts. Stores are now offering "early bird" reservations a few days earlier than usual to encourage consumers to shop early. Department stores usually set special discount prices for some items, but this year they have expanded these specials to give more discounted options to customers.

Until the 1990s, the o-seibo culture in corporations was huge. Many corporations keep lists of companies that should receive o-seibo. Recently, however retail stores have watched corporate spending decrease and they predict the situation will get worse this year. In response, the retail industry has shifted its focus to individual consumers. One department store provides a service that allows consumers to trace sources of food items online from their cell phones. Since food traceability is an important issue in Japan now, stores are trying to attract more customers and a greater market share by providing such detailed services. The peak of o-seibo sales this year is predicted to be in early December.



Places to Go Shopping Around

If you plan to get a unique gift for the holidays, here are the places to go. You can find one of a kind items for someone you really care.

BOOK OFF New York Store

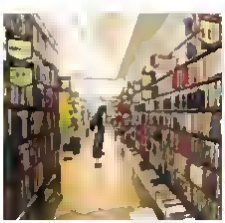
Take advantage of the biggest sale of the year!

Recycling is becoming more and more common in this eco-friendly age but have you thought about recycling your books CDs and DVDs? **BOOK OFF New York Store** constantly carries 200,000 recycled items including comics and manga hard cover books paperbacks fiction nonfiction magazines dictionaries children's books business books CDs DVDs video games videos in both Japanese and English and even anime and manga figures

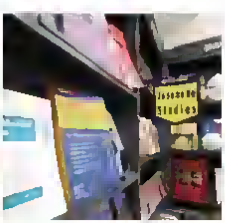
What is amazing about BOOK OFF is not only that it sells a tremendous number of items at reduced prices but also that these items are valuable. According to Mr. Shuzui, manager of the New York store a recycled book caught someone's attention at least once while approximately 30% of newly released books go unsold in Japan. "We offer items in good condition which looks almost brand new at approximately half price. Also our $1 book section attracts many customers because there are a lot of bargains. I hope you enjoy looking for a lucky find." he says. BOOK OFF also completely cleans each item before putting it on the shelf.

This Christmas the store will hold the biggest sale of the year from Dec. 20-28. All English books will be sold at 30% off. CDs and DVDs at 20% off and Japanese comic books at 10% off. Also all Japanese hardcover books (*tankōbon*) will be $7. Other offers cannot be used with these discounts. Gift certificates ($5 and up) are also available.

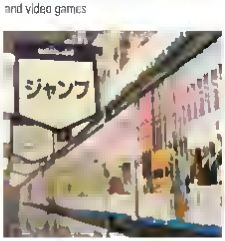
BOOK OFF New York Store
14 E. 41st St.
(bet. Madison & 5th Aves.)
New York, NY 10017
TEL: 212-685-1410
Sun-Sat 10am-6pm
www.bookoff.co.jp



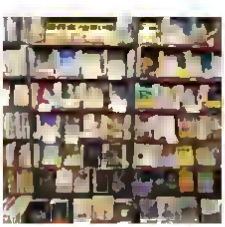
If you're looking for English books pass the counter on the first floor and go straight. This floor also displays videos DVDs CDs and video games



You can find English books about Japanese culture Japanese language textbooks and translated Japanese novels on the mezzanine level



Lots of manga and comics in both English and Japanese are displayed on the second floor. There are also children's books and anime and manga figures on this floor



The basement is filled with Japanese books hard cover and paperback fiction and nonfiction as well as Japanese magazines

KAZUYO NAKANO NEW YORK

Kazuyo Nakano's handbag collections raconcila grace and fantasy for the urban women

Kazuyo Nakano New York is the symbol for a generation of working girls with a fashion edge. Born in Kyoto, designer Kazuyo Nakano developed a creative mind, respectful of the Japanese tradition of quality leather craftsmanship, and dedicated herself to bringing this art to the fashion-savvy New York woman. Her handbag designs reflect the complex task of modern women: captivating elegance in the midst of a busy schedule.

Chic business women: the "Alice" bag is for you: an exquisitely detailed crocodile embossed leather purse that is large enough to pack your Wall Street Journal, your make-up pouch and your Blackberry throughout the day. And as night follows closely the day, Kazuyo Nakano New York created this convertible model to fulfill your dreams: you can fold the Alice in half, pulling its delicate gold shoulder strap to reveal a stylish party clutch.

The classic winter "Karolina" model with button detail and gold hardware is functional and chic. A colorful collection of wallets, portfolios and i-Pod cases will complete your look and accommodate any budget. You can carry everything you need from passport to planner in one stylish three-dimensional portfolio.
No matter what you are looking for, be assured that Kazuyo Nakano New York leather goods will carry you in style throughout the day from business lunch to cocktail dinner!

Kazuyo Nakano New York
117 Crosby St. (bet. Prince and Houston Sts.)
New York, NY 10012
TEL. 212-941-7093 / www.kazuyonakano.com
Mon-Sat: 11am-7pm, Sun: 12pm-6pm

Innovative fold-over "Alice" bag with detachable strap and magnetic closure

"Karolina" retro modern buffalo leather model with signature button detail

An extensive collection of leather accessories crafted in Japan makes the perfect Holiday gift.

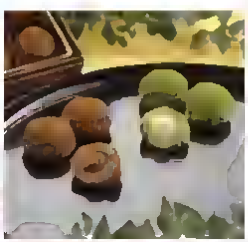
MINAMOTO KITCHOAN

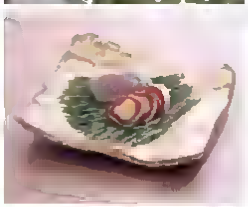
Where Japanese Tradition Meets The Rest Of The World

Since 1947, when it was first established in Okayama prefecture, **Minamoto Kitchoan**'s creations have been loved for their originality and their unique take on the Japanese traditions of wagashi (Japanese dessert), by drawing influences from various regions and cultures from around the world.

Each season Minamoto Kitchoan comes up with something unique, and this winter we are blessed with several new seasonally limited additions such as the *Sukanshuku* made with dried persimmons, stuffed with sweet white beans and rolled in pearled sugar. The natural sweetness of the fruit and the delicate white bean paste is subtle, sophisticated, and a great counterpart to *sencha*. The *Hanatsubomi*, made with a Japanese citrus called yuzu, stuffed with sweet white bean paste, uses a whole candied yuzu which is not only edible, but also visually satisfying, capturing the essence of the season.

While they strive to promote Japanese culture through their creations, some of their products have a more international twist, like the *Chocolate Daifuku* with soft chocolate powdered mochi surrounding the pure chocolate inside; The *Gareiju* which is Minamoto Kitchoan's version of a baumkuchen, a traditional European cake that has come to be loved by the Japanese, is a European tradition elevated to its finest form with Japanese technique. Each item comes in beautifully wrapped gift boxes with various sizes to choose from, so hurry up for your chance to stand out from the crowd this season with your unique gift!





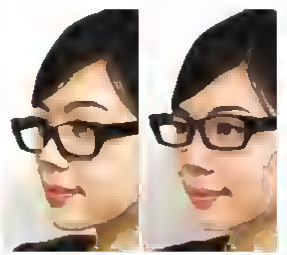
Hanatsubomi (top left) and *Sukanshuku* (bottom right) are finest examples of the wagashi craft, while the *Chocolate Daifuku* (top right) and *Gareiju* (bottom left) demonstrate how Minamoto Kitchoan is constantly pushing the envelope of wagashi.

Minamoto Kitchoan
608 Fifth Ave. (at 49th St.) New York, NY 10020 / TEL. 212-489-3747 / www.kitchoan.com
595 River Rd. (Mitsuwa Marketplace) Edgewater, NJ 07020 / TEL. 201-313-9335

FACIAL INDEX

Finding the Perfect Fit for Your Eyes

A trendsetter in the eyewear industry **Facial Index** offers a wide spectrum of designs with the fusion of traditional craftsmanship and the latest technology from Japan. Their collection is modern, chic and unique, but the design never compromises their true function. Many frames come with nose pads that can be removed or adjusted for a perfect fit. Their experienced staff can also suggest the best pair for your facial features. From November 22nd to December 31st, they are offering 50% off on selected items exclusively imported from Japan. Get a pair of fabulous glasses and make a fashion statement this winter!



Note: The frame missing without nose pads.

FACIAL INDEX

Facial Index
104 Grand St
(at Mercer St.)
New York, NY 10013
TEL. 646-613-1055
www.facial-index.com
facialindex@gmail.com
Mon-Sat: 11am-7pm
Sun: 12pm-6pm

KORIN
JAPANESE TRADING

Engraved Knife - A Gift Like No Other

Korin Japanese Trading has been serving New York's restaurant industry with their premium chef's knives and Japanese kitchenware since 1982. In their store, they display beautiful, high quality knives, and their knowledgeable staff can help you pick a knife that meets all of your culinary needs and requirements. From Black Friday to the end of the year, all knives are 15% off, and selected items from *Togiharu Hammered Texture Damascus* knives are 20% off. Another great Korin product is *Cook Zen*, a cooking pot designed especially for microwave ovens, and it makes cooking for one person quick and easy.

Korin offers engraving on their quality knives, a perfect way to personalize your gift.

Korin Japanese Trading
57 Warren St.
(bet. Church St. & W. B'way)
New York, NY 10007
TEL. 1-800-626-2172
www.korin.com
Holiday store hours: (from Nov. 28th) Mon-Fri: 10am-7pm, Sat & Sun: 10am-6pm

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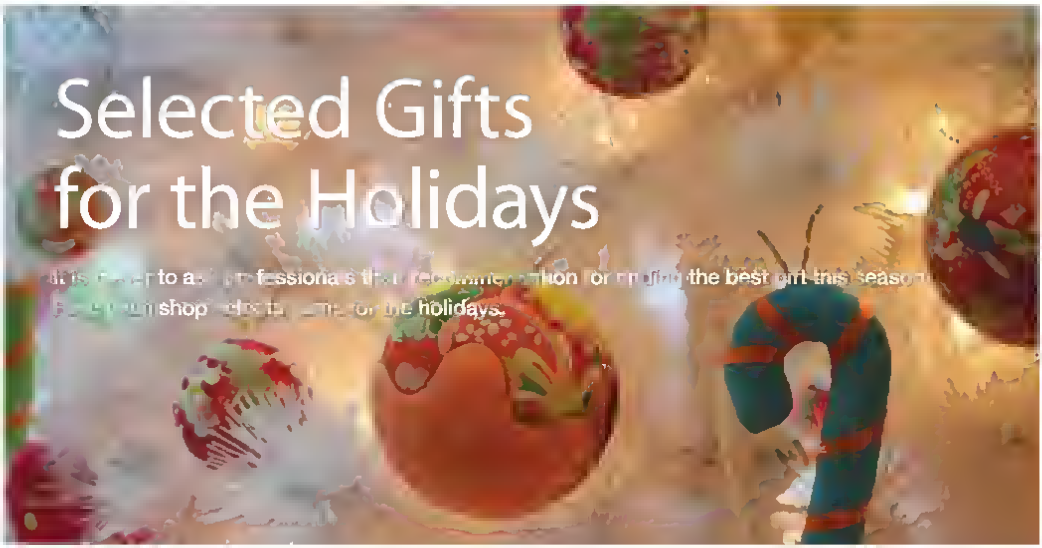
ユニークジャパン

Charms in Japan -Vol.1-

Mori Shio

It's been believed in Japan that salt has the power to purify things, drive away evil spirits, and create new energy. People often place Mori Shio, a piling salt on a small plate if they want to purify a point. For example, the low energy points such as entrance, kitchen and bathroom should have their power enhanced by Mori Shio. It is also effective to use Mori Shio when you start driving a brand new car or move into a new house. To apply Mori Shio, place about 10 grams of unrefined, natural salt on a small white or unglazed plate and make a pile-up shape as shown. Replace salt once every one or two weeks. The used salt should be thrown away.

(Courtesy of Bruxia Nishimura / http://members.at.infoseek.co.jp/bruxia/)



Selected Gifts for the Holidays

It is never to a[sk] professionals their recommendation for finding the best gift this season. So we shop[ped] to[p] [gifts] for the holidays.

CERA Ionized Shower Head

Salon Vijin

Winter is here, and we all know what that means. Dryness. But before you go out spending lots of money on expensive skincare and haircare products, consider CERA, a showerhead that can produce negative ion water to restore your skin and hair inside and out.

Negative ions are water molecules that have been broken down to small clusters. This ionized water molecule is small enough to reach deep into the cells, allowing your skin and hair to hydrate from deep within the cell while neutralizing the oxidation that occurs within cells. It can also protect the skin from harm caused by long-term use of chlorine-treated tap water that leaves the skin dry and irritated. According to **Salon Vijin**, customers who have tried CERA have been commenting that since using the product, "itchiness from dry skin is now gone", "the effects are immediate and my skin is smooth, soft, and radiant". As for hair, customers have been saying "it brings back moisture and defrizzes while restoring sheen", "eliminated dandruff problems", and that "styling is a breeze". Some of their customers have even used it on their pets and swear that "it has eliminated odor from their pet's coat".

If all this sounds too good to be true, just visit Salon Vijin and pick up the CERA showerhead to try it out for yourself, as the salon is currently offering customers a free one week trial. But it won't take you that long to decide. How often can you find one thing that's good for the entire household, including your pooch! The first 10 customers who purchase the CERA showerhead will receive a portable mist spray ($50 value).

Since the ceramic balls in the showerhead never need replacement, you can have spa quality water right in your home for the rest of your life for no additional cost ever!

Salon Vijin
10 Rockefeller Plaza, Concourse Level
New York, NY 10020
(Entrance at 35 W. 49th St.)
TEL. 212-664-0664
www.salonvijin.com
Mon-Fri: 10am-7:30pm
Sat & Sun: 10am-6:30pm
Hair cut: $64 & up
Perm: $120 & up, Color: $66 & up
Highlight: $120 & up

UME NO YADO Junmai Ginjo & Bizen Omachi Junmai Daiginjo

Ume No Yado Brewery

When invited to a party, it's customary to bring wine, beer, sweets, or a gift that you can enjoy with other people. You may enjoy choosing the most suitable gift for the occasion, but it's also true that finding the perfect gift can sometimes be frustrating. Two premium sakes that were just introduced in the United States two months ago will make gift-giving easy. **Ume No Yado Bizen Omachi Junmai Daiginjo** and **Ume No Yado Junmai Ginjo**, produced by a Japanese microbrewery in Nara prefecture, are sure to please both demanding sake connoisseurs and absolute beginners.

Ume No Yado Bizen Omachi Junmai Daiginjo is a well-balanced sake with an apple-like aroma, subtle acidity, and a silky texture. The elegant flavor impresses even experienced sake lovers. At the same time, it appeals to first-time sake drinkers thanks to its clean and fresh flavor. It goes well with sushi and steak as well as creamy-tasting dishes such as fresh oysters. This highest ranked sake comes in a package and would make the perfect gift for any sort of formal occasion. If you like a richer sake, choose Ume No Yado Junmai Ginjo. It maintains a solid flavor and deep aroma, derived from rice, and is easy for beginners and quite reasonably priced–perfect for a casual party and enjoying with everybody. Junmai Ginjo goes well with seafood dishes and Italian cuisine.

These two sakes are brewed by the time-honored microbrewery Ume No Yado Brewery, which has produced sake since 1893. Enjoy the newest flavors in New York from the traditional brewery in Japan this holiday season.

Where to buy

Mitsuwa Marketplace, SAKAYA

Where to drink

Hekuba!, Hasaki, Hibino, Ippudo, Izakaya Hag, Kuralliam, Matsuri, Sakagura, Sushi of Gari

Newly released in New York, Ume No Yado's sakes are unique and appropriate gifts for this holiday season.

The name Ume No Yado comes from a serene view of a bird chirping on a plum tree in front of the brewery.

Ume No Yado Brewery
27 Higashi-muro, Katsuragi, Nara 639-2102 JAPAN
TEL +81-745-69-2121 FAX +81-745-69-2122
www.umenoyado.com
Distributed by Dalei Trading Co., Inc. TEL 718-539-8100

Chiyomusubi **Goriki:** Sake for Your Dearest Friends

By Kenta Akaboshi

Maybe it's just because I'm Japanese that I'm often stopped by strangers in the sake section of a liquor store in the U.S. and asked, "What sake do you recommend?" Then I reply with a question, "Is that for yourself?" Nine times out of ten, it's not for themselves, but a gift for their friends. I have the perfect sake for that occasion, **Chiyomusubi Goriki**. It is premium sake made from rice in Tottori, which is optimal for sake brewing. It delivers the best flavor in any temperature; cold, room temperature, and lukewarm. Naturally, it goes very well with many different types of dishes. What makes this sake best suited for a gift is that you can actually age it as you do with good red wines. Of course you can drink it as it is, but it also shows different characteristics when it's aged for about two years. It might be fun to make your own flavor by playing with the aging season and preserving condition. You may be able to create a wonderful sake like one you've never tasted.

Kenta Akaboshi
Wine/Sake Sommelier. He has worked as a wine and sake consultant for restaurants and distributors in both Japan and the U.S. for 10 years.

Distributed by JFC International Inc
TEL: 718-456-8805

千代むすび酒造株式会社
Chiyomusubi Brewery Co., Ltd
131 Tusho-machi, Sakaiminato-shi
Tottori, Japan TEL. 0859-42-3191
www.chukai.ne.jp/~sake88/

Give the gift of sake this Holiday Season!

Come visit us to explore the city's largest selection of Japanese artisanal sake

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324 EAST 9TH STREET, NY, NY 10003 212.505.7253 (SAKE) www.sakayanyc.com

HUNTING HAT & SLIP-ON SHOES

Bit'z Kids

Bit'z Kids is a high-quality children's clothing and accessory store that carries stylish and comfortable designs and they have just opened their first U.S. store on the Upper West Side in September. From their 7 original clothing brands F.O.KIDS Bit'z and Seraph are available here, and their adorable and practical collection has the perfect accessories to ride out the winter in style. Must-have items are the *Hunting Hat* made entirely of fleece and *Slip On Shoes* that are colorful in design and fun for kids. Bit'z Kids also provides a changing station and an entertaining play area that makes shopping fun for the entire family.

Hunting Hat ($25) with snug ear pads
Slip-On Shoes ($19)

Bit'z Kids
410 Columbus Ave
(bet. 79th & 80th Sts.)
New York, NY 10024
TEL. 212-724-1415
www.bitzkids.com
Mon-Fri 10am - 7pm
Sat & Sun 11am - 6pm

PETIT ÉTOILE
(pendant set)

Bloom New York

Bloom New York in Midtown Manhattan offers a large selection of high quality jewelry for men and women at reasonable prices and their exclusive designs are simple, elegant and unique. For this gift season they recommend a limited edition pendant set *petit étoile* ($108). Their pendant set includes 3 pendant tops designed in Christmas images that can be mixed and matched depending on your mood with 2 different chains - one in a pink gold and the other a pearl bead necklace. Many new items, normally available only in Japan, are imported for this holiday season as well. Bloom's romantic jewelry will make a great gift for that special someone.

The romantic pendant tops of a crescent moon and a star

Bloom New York
361 Madison Ave.
(bet. 45th & 46th Sts.)
New York, NY 10017
TEL. 212-370-0056
www.bloomny.com
Regular Hours:
Mon-Fri 10am-7pm
Sat 11am-6pm
December Hours
Mon-Fri 10am-8pm
Sat & Sun 11am-6pm

AQUA-COLLAGEN-GEL SUPER MOISTURE

Dr.Ci:Labo USA

During the winter months, the air becomes very dry and draws moisture away from your skin, causing wrinkles and fine lines. *Aqua-Collagen-Gel Super Moisture* from **Dr.Ci:Labo USA** is an all-in-one skincare product that is ideal for the busy New Yorker. This extra rich gel contains nano spheres, small enough to penetrate the outer layer of the skin, and keeps it supple by toning, moisturizing and balancing the skin PH. Starting Dec. 3rd, you'll receive a variety of traveler size skincare products in a beautiful white pouch for purchases of over $85 while supply lasts. It makes a great holiday gift for those who may want their healthy and youthful glow back.

Available in two sizes: 1.23oz ($62) & 1.75oz ($10)

Dr.Ci:Labo USA
media@cilabousa.com
Purchase Locations:
Takashimaya New York
693 5th Ave., NYC
Douglas Cosmetics
29 Grand Central Terminals

MINI SLIP & TAP PANTS
(La vie a deux brand)

Kaori's closet TOKYO

"Kawaii" means "cute" in Japanese, and it is the theme of **Kaori's closet TOKYO**. The antique decor and the girly, sparkly ambiance of the shop just makes you want to walk in. They offer a full selection of charming lingerie from Japan as well as the U.S. and Europe that meet their high standards for quality and design. Their staff offers recommendations with "one size fits all" gift items. One of the hottest items this winter is a lingerie mini-collection with a colorful flower bouquet print. This collection features tap pants with a frill and a mini slip with a feminine silhouette. New products arrive every week, so every visit is an exciting one.

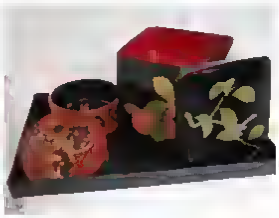
Tap pants ($44.50), bra ($52.50) and mini slip ($77.50) in Oval Bouquet Collection

Kaori's closet TOKYO
71 W. Houston St.
(bet. Wooster St. & W.B. way)
New York, NY 10012
TEL. 212-387-7708
Mon-Sat 11am-7pm
(Open until 8pm from 11/28)
Sun 12pm-6pm

JUUBAKO & BENTO BOX

Katagiri & Co.

Katagiri & Co is a one-stop shop that carries a wide variety of Japanese products from kitchen utensils to household supplies to groceries. Perfect gift items for this holiday are *juubako* and *bento boxes*. A *juubako* is a tier of lacquered boxes traditionally used to serve and store meals for festive occasions. They come in exquisite and luxurious designs that can be used as a picnic lunch box or to store jewelry. *Bento boxes* are functional lunch boxes that are leak proof, easy to clean and come in an array of different shapes and sizes. Choose a design to match a personality. It's sure to make a unique and practical gift.



The prices of Juubako range from $25 to $200, and bento boxes are about $10 and up depending on their size and quality.

Katagiri & Co.
224 E. 59th St
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212-755-3566
www.katagiri.com
Sun-Sat: 10am-8pm (Food Store)
10am-7pm (Gift Store)

FUROSHIKI
(a wrapping cloth)

Kiteya

Kiteya introduces a variety of products from Kyoto. The word *kiteya* means "please visit us" in Kyoto dialect, and as this implies, they provide the best service with the spirit of *omotenashi*, a sense of hospitality. As the best product for the upcoming gift season, they suggest *furoshiki*, a wrapping cloth traditionally used in Japan. Furoshiki ($20-50) is an ultimate eco-friendly product that can wrap any items. They also recommend New Year wreaths and Christmas decorations for the seasonal gift. If you buy an item at Kiteya or bring your own item and purchase *furoshiki* or *washi* (Japanese paper) at the store, they wrap it for you with no charge.

Wrapping at Kiteya makes your gift even more special.

Kiteya
484 Broome St
(bet. Greene & Mercer Sts.)
New York, NY 10013
TEL. 212-219-7505
www.kiteyany.com
Sun-Tue-Sat: 11am-7pm

BLENDER'S SELECTION

Maeda-en USA

Afternoon tea is a great escape from busy everyday life, and **Maeda-en USA** offers hand-selected premium green tea directly imported from Japan. *Blender's Selection* is a series of loose tea leaves in 11 different flavors, carefully blended from 7 types of tea leaves such as Gyokuro, Sen-Cha, Genmai-Cha and Houji-Cha. Each tea is packaged in aluminum bags to preserve their freshness, and the splendid aroma of the tea allures the senses every time you open the package. It also comes with blend specific brewing instructions for the best brew. Enjoy their wide variety of teas according to your mood, and add it to your holiday gift list.

maeda-en
AUTHENTIC & TRADITIONAL

Available at local Japanese grocery stores ($3.99-$15.99)

Maeda-en USA
18581 Millikan Ave.
Irvine, CA 92606
TEL. 949-251-9601
www.maeda-en.com
info@maeda-en.com

SPA GIFT CERTIFICATE

Moonflower Spa

Relaxing your mind and body at a spa is a great way to retreat from the cold. **Moonflower Spa** offers customized spa service at affordable prices and recommends spa treatment for a holiday gift. Purchase a gift certificate for 1, 2 or 3 treatments from *Aromatherapy Rose Facial* to recover moisture, *Aromatherapy Rose Body* to exfoliate the entire body, *Geisha Facial* with sake lees to exfoliate and nourish the skin, and *Hot Oil Massage* with heated herbal oil to increase cell metabolism. Choices for men are *Men's Facial with Peel*, *Ear Candle Therapy & Upper Back Swedish Massage* and *Hot Oil Massage*. Give the gift of relaxation this winter.

Each treatment is 60min. and gift certificates are available for 1, 2 or 3 treatments ($85, $160, $225)

Moonflower Spa
8 E. 41st St. 3rd Fl.
(bet. 5th & Madison Aves.)
New York, NY 10017
TEL. 212-683-8729
www.moonflowerspa.com
Mon-Fri: 11pm-8pm
Sat & Sun: 11am-8pm

CHIKUNO CUBE
(a bamboo charcoal cube)

Morihata International Ltd. Co.

Chikuno Cube is an air freshener made from ultra fine powder of bamboo charcoal and clay minerals. Bamboo charcoal naturally absorbs odors but the secret to the superior absorption power of *Chikuno Cube* is the micro-honeycomb structure that amplifies its surface area a thousand fold. This 2 inch cube has the surface area equivalent of 4 football fields and works best in a small enclosed space such as refrigerators, closets and cars. It is eco-friendly and can be re-used for up to 1 year by just exposing it to direct sunlight every 4 weeks for several hours. The quality is rooted in Kyoto's craftsmanship, and it won the Good Design Award in 2008.

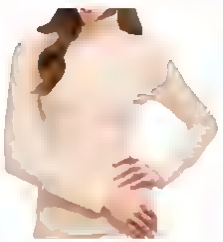
1 cube ($24) 3 cube set in a tray ($36) until 12/31/08.

Morihata International Ltd. Co.
426 North 13th Street 2C
Philadelphia PA 19123
TEL. 215-238 1329
www.morihata.com
info@morihata.com
Sun. Tue-Sat: 11am-7pm

MODAL TURTLENECK
(Bradelis New York Collection)

Ripplu

Ripplu is a custom fit lingerie shop specializing in body shaping underwear. From their most popular collection they suggest *Long Sleeve Modal Turtleneck* ($58) as a perfect gift item. It's a soft and velvety turtleneck top made from Lenzing Modal MICRO which is the finest cellulose fiber derived from beech wood. It regulates the moisture from the body while keeping you warm and also comes with underarm pads containing *bincho tan* particles that neutralize any odors. The exceptional design works as innerwear or a stylish top, and it is available in black, chocolate champagne and crimson. This is a must-have item to endure the cold winter.



Bring the December issue of Chopsticks NY for $5 off on purchase over $50. Other restrictions may apply

Ripplu
66 Madison Ave
(bet. 27th & 28th Sts.)
New York, NY 10016
TEL. 212 599-2223
www.ripplu.com
info@ripplu.com
Mon-Sat: 11am-7pm
Sun: 11am-6pm

Mister Wright
Fine Wine, Sprits & Sake

Come and see our large sake and shochu selection from entry level to premium.

Come in for weekly FREE tastings
Fri & Sat (4-7pm)

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10 ON ANY SAKE & SHOCHU PURCHASE %OFF

Mister Wright Fine Wine & Spirits
212-722-4564
1593 3rd Avenue (bet. 89th & 90th St.) Mon-Sat. 9am-9.30pm, Sun: 1pm-7pm

Shop Guide

The following is a list of shops where you can find New Japanese goods services and art.

FASHION

Upper West — Bit'z Kids — Clothing
410 Columbus Ave (bet 79th & 80th St.)
212-724-1415

Upper East — R by 45rpm — Clothing
17 E 71st St (bet Madison Ave and 5th Ave)
212-737-6545

Upper East — Seigo Accessories — Accessories
1242 Madison Avenue(bet 88th % 90th St.)
212-534-7275

Upper East — SEIGO NECKWEAR — Accessories
1248 Madison Ave (bet. 89th & 90th St)
212-987-8161

Ripplu — Lingerie Shop
Japanese expert in body shaping undergarments with 20 years of experience. Special ses n custom-altered fits, from small 30A to full 46H, to enhance body shape. The one-step system gradually reshapes tissue through a series of bras to increase lift naturally.
56 Madison Ave (bet 27th & 28th Sts.)
212-591-2223 www.ripplu.com

M dtown East — BLOOM New York — Jewelry
Bloom s one of Japan's largest and most renowned jewelers with over 200 branches. This is our first U S branch. Exclus ve designs are simple, dainty and very unique. You will fall in love w th our fine steel titanium, pink gold and silver jewelry. Come visit us!
361 Madison Ave (bet 45th & 46th St.)
212-370-0088 www.bloomny.com

M dtown East — NIWAKA — Jewelry
608 5th Ave (at 49th St.)
212-941-5410

Midtown East — Royal Che — Clothing
835 Madison Ave. (at 68th St.)
212-586-0555

East V llage — ARGASY — Clothing
420 E 9th St (bet 1st Ave & Ave A.)
212-982-7918

East Village — Local Clothing — Clothing
328 E 9th St (bet. 1st & 2nd Ave.)
212 777-3850

East V llage — Tokio 7 — Clothing
14 E. 7th St (bet 1st & 2nd Ave.)
212-353-8433

East Village — Tokyo Joe — Clothing
334 E 11th St (bet 1st and 2nd Ave.)
212-473-0724

Lower Mhn — Facial Index — Eyewear
104 Grand St (at Mercer St.)
646-613-1055

Lower Mhn — Junko Yoshioka — Clothing
560 Broadway 2 Fl (W B way & W Houston)
212 206-3302

Lower Mhn — Kazuyo Nakano NY — Accessories
117 Crosby St (bet. Houston and Prince St.)
212-941-7083

Lower Mhn — Mademe Killer — Clothing
37-39 Clinton St.(bet Stanton&Rivington)
212-505-6382

Lower Mhn — Mieko Mintz — Clothing
85 Thompson St (bet Spring & Broom St.)
212-627-1524

Lower Mhn — Mika Inatome — Clothing
93 Allade St. 2Fl (bet W B way and Church)
212-966-7777

Lower Mhn — msg. — Clothing
68 Kenmare St. (bet. Mott and Mulberry)
212-334-4032

Lower Mhn — R by 45rpm — Clothing
169 Mercer St (at Houston St.)
917 237-0045

Lower Mhn — Sense of Wonder — Clothing
196 Spring St (bet Sullivan & Thompson)
212-343-2444

Lower Mhn — tutu — Clothing
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Lower Mhn — UNIQLO — Clothing
546 Broadway(bet Prince & Spring St.)
877 237-6800

Lower Mhn — Yumak — Clothing
321 1/2 Bleecker St. (Christopher & Grove)
212-807-8100

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103 Grand St. (at Mercer St.)
212-966-9066

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2906 Broadway (bet 113rd & 114th St.)
212-864-5321

Midtown West — Jim Henley's Universe — Manga
4 W 33rd St (bet 5th & Broadway)
212 268-7088

Midtown West — Kinokuniya Bookstores — Book
1073 Ave. of the Americas (bet 40 & 41)
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Midtown West — Midtown Comics — Anime
200 W 40th St (at 7th Ave.)
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Chelsea — Cosmic Comics — Manga
10 E. 23rd St. 2dn Fl (at Madison Ave.)
212-460-5322

Chelsea — Image Anime — Anime
242 W. 30th St. (bet. 7th & 8th Ave)
212-631-0866

West Village — AC Gears — Toy
95 E. 8th St. (at Mercer St.)
212-260-2269

East V llage — Forbidden Planet — Toy
840 Broadway (at 13th St.)
212-473-1576

East V llage — Kim's Video St. Marks — Anime
6 St. Marks St. (bet. 2nd & 3rd Ave.)
212-505-0311

East Village — St Marks Comics — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9439

East V llage — Toy Tokyo — Toy
121 2nd Ave. 2nd Fl (bet. 7th St. Marks Pl.)
212-673-5124

East V llage — Video Games New York — Toy
202 E. 6th St. (at 3rd Ave.)
212-539-1039

Lower Mhn — kidrobot — Toy
126 Prince St. (bet. Greene and Wooster)
212-966-3608

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West Village — Machizukuri WAJIMA
551 Laguardia Pl (bet Bleecker & W 3rd St)
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Dishware

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212-226-0797
Furniture

Lower Mhn — The Kimono House
131 Thompson St (bet. Houston & Prince)
212-505-0232
General

Brooklyn — KIVIYA
42 Mauger St. Brooklyn NY 11220
718-218-8181
Dishware

Queens — Seito Trading
52-15 11th St. Long Island City NY 11101
718-472-5613
Dishware

New Jersey — Mars New York
585 River Rd. Edgewater NJ 07020
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212-260-1149
Gallery

Chelsea — Onishi Gallery
521 W 26th St (bet 10th & 11th Ave.)
212-695-8035
Gallery

Lower Mhn — Asian American Arts Ctr
26 Bowery 3rd Fl (bet. Bayard & Pell St.)
212-233-2154
Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St (bet. Essex & Norfolk)
212-674-0244
Gallery

Queens — Gallery Gen
47-09 9Th St. Long Island City,NY11101
718-392-7717
Gallery

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Upper West — Absolute Pump
1646 Park Ave (at 115th St.)
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212-888-0303
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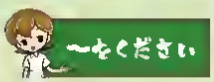

"～O KUDASAI"

【meaning】 Give me ～ Can I have ～?

【usage】 Use this phrase if you'd like to buy or order something, for example "Sushi o kudasai" or "DVD o kudasai". You also can say, "～o onegai shimasu" which is a slightly more polite version.

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FOOD
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For those wanting more memorable dining this holiday season, Chopsticks NY™ features restaurants offering holiday special menus & services to make your dining experience more enjoyable.

(Featured restaurants)
BOZU, NARUTO RAMEN, ONIGASHIMA, SABURI, SACHIKO'S ON CLINTON,
TOKUBEI 86, TOKYO BAR, TORI SHIN

JAPANESE CHEF'S HOME STYLE COOKING

BOILED DAIKON RADISH WITH SIMMERED BEEF SAUCE BY *SHUICHI WADA (CHOSHI)*

CONVERSATION WITH SAKE SOMMELIER

PAUL TANGUAY: THINKING OUTSIDE OF THE SAKE BOX

LISTINGS

JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE

BOZU

REVEL IN JAPANESE FUSION TAPAS AND WARM SAKE

Renowned for original Japanese tapas, the latest creation from **Bozu** in Williamsburg is *Wagyu Sushi Bomb* - 3 pieces of sushi topped with lightly roasted slices of Japanese beef that melts in your mouth. Their high quality beef is marinated in yuzu citrus soy sauce, homemade hot pepper shochu and sea salt and is served with tangy yuzu jam that cleans your palate. The head chef Kitano suggests "start with sake first, then revel in the sushi and finish it all off with the yuzu jam". He also recommends lukewarm sake to go with it. Sake changes flavors at different temperatures, and their sake is presented in a "sake tub" a tabletop double boiler that gradually heats up sake to be enjoyed at various temperatures. Discover new flavor combinations with Bozu's unique tapas and their exceptional sake.

BOZU
296 Grand St.
(bet. Havemeyer & Roebling Sts.)
Brooklyn, NY 11211
TEL: 718-384-7770
Mon-Tue: 6pm-11:30pm
Fri & Sat: 6pm-12:30am
Sun: 6pm-11:30pm

NARUTO RAMEN

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You instantly forget the cold weather as the aroma and steam from **Naruto Ramen**'s kitchen draws you inside. Their special menu for November and December are *Tan Tan Men* and *White Meat Ramen*. *Tan Tan Men* is a spicy ramen noodle soup prepared with red chili peppers and sesame seeds in a miso soup base. *White Meat Ramen* is a soy sauce flavored ramen noodle soup topped with *chashu* chicken – white chicken meat simmered with garlic, ginger, sake and soy sauce. It's light on your stomach but satisfies even the most seasoned of ramen enthusiasts. Their lunch sets are perfect gourmet cheap eats, and you can also try soy sauce, miso and curry flavored ramen for $6.50 (reg. $8.50) on Mondays and gyoza dumplings for $2.50 (reg. $4.50) on Wednesdays. Ramen is the excellent comfort food that will always leave you warm and toasty in the chilly winter.

Naruto Ramen
1596 3rd Ave
(bet. 89th & 90th Sts.)
New York, NY 10021
TEL: 212-289-7803
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ONIGASHIMA

AUTHENTIC JAPANESE NOODLES FOR WINTER PARTIES

Onigashima s specialty is authentic handmade udon and soba noodles made from only the best ingredients imported directly from Japan. A dish you must try this winter is *Nigiwai Udon Suki* - an udon noodle soup served in a hot pot. "Nigiwai" means "brimming with excitement" in Japanese and as the name implies, this dish is jam-packed with delectable ingredients such as shrimp, whitefish, sea eel and clams along with free-range chicken, tofu, mushrooms and vegetables. It is an exciting meal cooked at your table and can be ordered for 2 or more people. Their dinner menu also features sushi and sashimi as well as a wide variety of appetizers. Groups of up to 40 people can be accommodated in their private room, and Onigashima is the perfect place for a winter party with scrumptious noodles.

Onigashima
43-45 W 55th St.
(bet. 5th & 6th Aves.)
New York, NY 10019
TEL. 212-541-7145
www.onigashima.com
Mon-Sun: 11:30am-10:30pm

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Saburi is the only restaurant in NY serving Wafu-chuka - Japanese style Chinese cuisine with a healthy twist. The owner Jun Cui is a veteran chef who worked under the "Iron Chef Chinese", Kenichi Chen, and a standard Chinese dish like *Sweet & Sour Pork* prepared in Japanese style will leave a new and refreshing impression on your palate. Chef Cui recommends *Yuba Harumaki*, a seafood spring roll wrapped in tofu skin, as a healthy alternative for an appetizer, and *Spicy Miso Ramen*, a well-balanced spicy noodle soup topped with minced pork, bok choy and bean sprouts, is guaranteed to keep you warm this winter. Their menu features other ramen flavors as well, and Chinese sake is offered at half price this holiday season. Enjoy Chinese cuisine like you've never experienced before.

Saburi
168 Lexington Ave.
(bet. 30th & 31st Sts.)
New York, NY 10016
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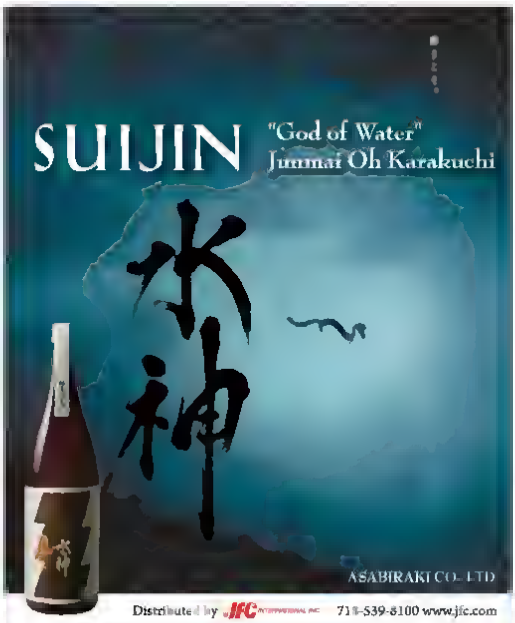
822 Madison Ave. (at 69th St) NYC L: 12pm-3pm, D: 6pm-9:30pm (last seating)



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SACHIKO'S ON CLINTON

ELEGANT FUSION OF TRADITIONAL AND MODERN CUISINE

Sachiko's On Clinton serves a fusion of traditional Edomae-style and modern, creative sushi. Their chefs work magic behind the sushi bar giving off a sophisticated energy that adds elegance to the ambiance. They have just introduced *Sushi Kaiseki* ($40) the courses of small dishes and nigiri sushi, based on authentic *kaiseki ryouri*. Sachiko's *Sushi Kaiseki* starts with *sakizuke* (amuse) and goes on to *yaki hassun* (5 appetizers) *nimono* (boiled dish) 5 piece *nigiri* sushi including tuna, fluke, foie gras, salmon-ikura, and sea eel *Matcha* ice cream with *shiratama* ball ends the courses. They offer 6 course Christmas tasting menu ($65), including special 5 appetizers and a choice of steak or fish entree on Dec 20th, 21st, 23rd, and 24th. New Year's Eve tasting menu ($40) is also available. Private party section can be arranged as requested.

Sachiko's On Clinton
25 Clinton St.
(E. Houston & Stanton Sts.)
New York, NY 10002
TEL. 212-253-2900
www.sachikosonclinton.com
Tue-Thu 5:30-12am
Fri & Sat 5:30-1am
Sun 5:30-11pm

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Serving homemade flavors of Japan for 31 years on the Upper East Side, **Tokubei86** is cherished by patrons of all ages for their wide selection of menu items that include authentic Japanese dishes, daily combination platters and modern Japanese comfort food. The owner/chef Tokunaga's M.O. is to serve mouth-watering dishes at affordable prices. He recommends *Makunouchi Box* ($20.75) which is a full course meal on a platter. It boasts of small portions of sashimi, assorted tempura, fried scallops, beef negimaki, sake ice marinated Spanish mackerel, Tekka maki, as well as oshinko pickles and miso soup! It is one of their most popular platters that satisfies a broad range of appetites. "Be it a party or dinner with friends, everyone and every occasion is welcome", says Mr. Tokunaga with a warm smile.

Tokubei86
314 E. 86th St.
(bet. 1st & 2nd Aves.)
New York, NY 10028
TEL. 212-628-5334
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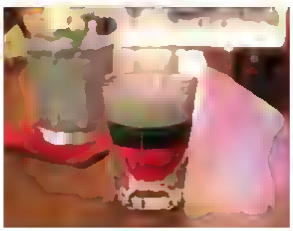
www.gyu-kaku.com

TOKYO BAR

A NIGHT TO REMEMBER WITH CHRISTMAS COCKTAILS AND DESSERT

Tokyo Bar located in Tribeca serves modern Japanese comfort food, and the interior decorated with manga comics and flashy neon signs makes you feel like you are in Tokyo. Their menu features dishes like *Omu Rice* (omelet over rice) and *Mentai Pasta* with pollock roe sauce as well as creative cocktails. A unique cocktail to taste this winter is the *Holiday Shot* - colorful layers of liqueurs with peppermint, white chocolate and grenadine syrup. Its sweet and refreshing flavor is perfect for an aperitif or dessert, and it'll be on the house until the end of December when you present this article. Other cocktails include *Peppermint Chocolate Schnapps* and *Hot Chocolate*. The December dessert special is *Strawberry Mousse & Hot Chocolate Shot*; the contrast of sweet and tangy flavors on the palate is for those with sophisticated tastes.



Tokyo Bar
277 Church St.
(bet. White & Franklin Sts.)
TEL: 212-966-2787
www.tokyobar-nyc.com
Mon-Thu: 5pm-1am
Fri & Sat: 5pm-2am
Sun: 3pm-10:30pm

TORI SHIN

A COMPLIMENTARY BOTTLE OF SAKE WITH HOLIDAY SPECIAL YAKITORI MEAL

Tori Shin specializes in authentic Tokyo style yakitori, and this December they are offering the *Holiday Special Meal* with a Christmas theme. The evening starts off with appetizers, oshinko pickles and a salad decorated like a Christmas tree with steamed chicken and shredded egg crepe. The main course includes a roasted duck with *saikyo* miso gravy and mashed potato, 4 chicken skewers, 2 vegetable skewers and seasoned ground chicken over rice topped with a half boiled egg. Sake and white wine jelly is served for dessert and when you bring this article for this meal, you'll receive a gift of 300ml bottle sake *Shirakabe Gura Tokubetsu Jyunmai* which won the Gold at 2008 U.S. National Sake Appraisal. Other yakitori course meals as well as a wide selection of vegetable skewers are also available.

Tori Shin
1193 1st Ave.
(bet. 64th & 65th Sts.)
New York, NY 10021
TEL: 212-988-8408
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JOPONESE CHEF'S HOME-STYLE COOKING VOL. 11

BOILED DAIKON RADISH
WITH SIMMERED BEEF SAUCE

RECIPE COURTESY OE *SHUICHI WADA*

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you

* * *

Eating simmering boiled dishes during the ice-cold winter in Japan is nothing but bliss. People eat boiled dishes such as oden, nabe, and sukiyaki to help keep warm, and daikon radish is one of the most frequently used vegetables in these dishes. This month, Mr. Shuichi Wada, executive chef of Choshi introduces his original dish, Boiled Daikon Radish with Simmered Beef Sauce. "It's a combination of the winter dishes Furofuki Daikon and Sukiyaki. I make sukiyaki-inspired, thick, flavored beef sauce and put it on top of the boiled daikon radish with plain seasoning," says Chef Wada. The daikon radish absorbs the delicate dashi broth well and combines with the meaty sauce to create a mild harmony in your mouth. This dish makes you warm and full on a cold winter night.

Choshi
77 Irving Pl. (at 19th St.) New York, NY 10003
TEL 212-420-1419

INGREDIENTS (Serves 1 person)

3-4-inch-long daikon radish (about 4 inch width)
2 tablespoons *katakuri-ko* (starch)
[Boiling broth]
1 oz. *dashi* broth
1 tablespoon *usukuchi* soy sauce
1 tablespoon *mirin*
1 tablespoon cooking sake
[Meat sauce]
4oz thinly sliced beef
1 tablespoon vegetable oil
1/4 onion **1 tablespoon *mirin***
1 tablespoon cooking sake
1 tablespoon sugar
2 tablespoon soy sauce
Green onion to garnish

****katakuri-ko*** is a starch made of arrow root or potato. You can find it in Japanese grocery stores. Corn starch can be used as a substitute

STEPS

1. Skin daikon radish and cut into two pieces. Cut away an edge of daikon radish as shown. [photo A]
2. Put daikon in pot and add cold water until it covers daikon. Add *katakuri ko* and boil for about half an hour. [photo B]
3. Take out boiled daikon and wash its slimy surface in running water.
4. Put daikon into broth mixture and boil for another half hour.
5. Put vegetable oil in heated pan and stir-fry sliced onion and beef. Add green onion at end.
6. Mix *mirin*, sake, sugar, and soy sauce to make meat sauce. Add to stir-fried meat and vegetables and then simmer. [photo C]
7. Cut boiled daikon into 4 pieces, place in bowl, and spread meat sauce over daikon.

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available — Open for Lunch
M Tu W Day Close — Delivery
Th F Sa Su — Family Dining
Romantic Dining — Local Favorite
Vegetarian Friendly — Business Dinner

Upper West

Upper West — Asiate $100 L
Mandarin Oriental Hotel 35F
212-805-8881

Upper West — Bar Masa $69 Su L
Time Warner Ctr 10 Columbus Cir 4th Fl
212-823-9800

Upper West — Cafe SWISH $20 L
2953-55 Broadway (bet 115th & 116th St.)
212/222-9566

Upper West — Gari $80
370 Columbus Ave (bet 77th & 78th St.)
212/862-4818

Upper West — Haku $25 L
2125 Broadway (bet 89th & 90th St.)
212-580-2508

Upper West — Haru $35
433 Amsterdam Ave (bet 80th &81st St.)
212-579-5555

Upper West — Masa $400 Su L
Time Warner Ctr 10 Columbus Cir 4th Fl
212-823-9800

Upper West — Planet Sushi $25 L
380 Amsterdam Ave (Corner of 78th)
212/712-2162

Upper West — Roppongi $30 L
434 Amsterdam Ave (at 80th St.)
212-362-6182

Upper West — Sushi A-Go-Go $25 L
1300 Broadway (bet. 83rd & 84th St.)
212.724.7340

Upper West — Sushi Hana $35 L
465 Amsterdam Ave (bet 82nd & 83rd St.)
212-874-1076

Upper West — Tenzan $32 L
255 Columbus Ave (at 73rd St.)
212-580-7300

Upper West — Tokyo Pop $32 L
2729 Broadway (bet 104th & 105th St.)
212-932-1000

Upper West — Tomo Sushi & Saka Bar $25 L
2950 Broadway (bet 110th & 111th St.)
212-665-2916

Upper West — Yuki Sushi $20 L
69F Amsterdam Ave (at 92nd St.)
212/787-8200

Upper East

Upper East — Aki Sushi $30 L
1425 York Ave. (bet 76th & 76th St.)
212-628-6885

Upper East — Oongun $54 M
309 E 83rd St. (bet 1st & 2nd Ave.)
212/737-5656

Upper East — East Japanese $22 L
354 E 84th St (bet 1st & 2nd Ave.)
212 734-5270

Upper East — Geisha $61 Su L
33 E 61st St (bet Park & Madison Ave.)
212-813-1112

Upper East — Haru $30 L
1327 3rd Ave (at 76th St.)
212-452-1020

Upper East — Haru Sake Bar $30 L
1325 3rd Ave. (at 76th St.)
212-452-2230

Upper East — Ichiro $30 L
1894 2nd Ave (bet 117th & 118th St.)
212 360-6300

Upper East — Ikenohana $30 L
1016 Lexington Ave (bet 72nd & 73rd St.)
212 737-8538

Upper East — Irun Sushi $29 L
255 E 78th St. (bet. 1st & 2nd Ave.)
212 772 7880

Upper East — KAI $100 M Su L
822 Madison Ave (bet 68th & 69th St.)
212/585 7277

Upper East — Ko Sushi $31 L
1326 2nd Ave. (at 70th St.)
212-439 1676

Upper East — Koto Sushi $30
310 E 53rd St. (bet. 1st & 2nd Ave.)
212 428 1211

Upper East — Mr Ginger $33
1572 2nd Ave (bet. 81st & 82nd St.)
212-861-1166

Upper East — Naruto Ramen

Our signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $8.50 on Mondays and GYOZA for $2.50 on Wednesdays.
1681 3rd Ave (bet. 93th & 94th St.) $10 L
212/289 7803

Upper East — Oyogu $20 L
1164 1st Ave (bet 63rd & 64th St.)
212 751-3316

Upper East — Poha $35 Su
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-249-0569

Upper East — Sachi $30 Su L
1350 Madison Ave (bet. 94th & 95th St.)
212-534-5900

Upper East — Saka Hana $30
265 E 78th St (bet 2nd & 3rd Ave.)
212 327-0662

Upper East — Sasahuna $80 M Su L
401 E 73rd St. (bet 1st & York Ave.)
212 249-6563

Upper East — Shabu-Shabu 70 $37 L
314 E 70th St (bet 1st & 2nd Ave.)
212 861-5635

Upper East — Sushi Hana $30 L
1501 2nd Ave (at 78th St.)
212 327-0582

Upper East — Sushi of Gari $70 M
402 E 78th St (bet. 1st & York Ave.)
212 517-5340

Upper East — Sushi Seki $57 Su
1143 First Ave (bet 62nd & 63rd St.)
212 371-0238

Upper East — Tatan 72 $20 L
1400 2nd Ave (bet 72nd & 73 d St.)
212-472-1700

Upper East — Tenzan $35 L
1714 2nd Ave (at 89th St.)
212-860-3600

Upper East — Teriyaki Boy $7 L
1640 3rd Ave (bet. 91st & 92nd St.)
212 987-7150

Upper East — Tokubei 86 $25
314 E.86th St. (bet 1st & 2nd Ave.)
212-628-5334

Upper East — TORI SHIN

TORI SHIN is not an ordinary Yakitori Restaurant!! Refined Tokyo-style Yakitori is made only with organic chickens from PA. No smoke from the grill with excellent ventilation. Vegetarian dishes available. Yakuto - Kawaeki (Omakase) $75
1193 1st Ave (bet. 64th & 65th St.) $70
212 988-8408

Upper East — Tsuki Restaurant $25 Su
1410 First Ave (bet. 74th & 75th St.)
212/517-8880

Upper East — Wajima $40 Su L
134 E.61st St (bet. Lex. & Park Ave.)
212-813-9065

Upper East — Wasabi Lobby $35 L
1584 2nd Ave (at 82nd St.)
212 988-8682

Upper East — YUKA Restaurant $25 L
1567 2nd Ave (bet. 80th & 81st St.)
212/772-9775

Upper East — Yuko $25 L
1531 York Ave (at 81st St.)
212-880-5800

Midtown West

Midtown West — Aki Sushi $30 L
306 W 52nd St (bet 8th & 9th Ave.)
212-262-2988

Midtown West — Aquamarina $30 L
713 2nd Ave (bet. 38th &39th St.)
212 297-1888

Midtown West — Bembana $30 L
47 W 56th St (bet 5th & 6th Ave.)
212-581-0330

Midtown West — East 55 $20 L
253 W 55th St (bet. Broadway & 8th Ave.)
212/581-2240

Midtown West — Fuji $25 L
238 W 56th St (bet Broadway & 8th Ave.)
212/245-7137

Midtown West — Go Sushi $20 L
758 3th Ave (at 51st St.)
212-459-2256

Midtown West — GO! GO! CURRY!

The Triple Crown winner of Japanese curry contest is the one and only curry specialty restaurant in NYC. They are known for long lines of people eagerly waiting to taste their awesome curry and with 20 branches in Japan their popularity is exploding!
273 W 38th St (bet. 7th & 8th Ave) $8.5
212/730-5555 www.gogocurrysa.com

Midtown West — Hakata Grill $40 L
230 W 48th St (bet. Broadway & 8th Ave.)
212 245-1020

Midtown West — Haru $35
205 W 43rd St (bet. Broadway & 8th Ave.)
212/398-9810

Midtown West — Iroha $20 L
152 W 49th St (bet 6th & 7th Ave.)
212/398-9048

Midtown West — Ise 56 $20 L
52 W 56th St. (bet. 5th & 6th Ave.)
212 707-4702

Midtown West — Kobe Club $146 Su
68 W 58th St (bet 5th and 6th Ave.)
212-644-5623

Midtown West — Kodama 45 $20 L
301 W 45th St (bet 8th & 9th Ave.)
212-582-8065

Midtown West — Koi $62 L
40 W 40th St. (5th & 6th Ave)
212-821-3330

Midtown West — Kyotate $25 M L
705 3th Ave (bet 48th & 49th St.)
212-974-6012

Midtown West — Menchanko-Tei $18 L
43-45 W 55th St (bet. 5th & 6th Ave.)
212/247 1585

Midtown West — Menkui-Tei $20 L
50 W 56th St (bet 5th & 6th Ave.)
212/757-1642

Midtown West — Monster Sushi $30 L
22 W 46th St. (bet 5th & 6th Ave.)
212/398-7707

Midtown West — Natsumi $30 L
228 W 50th St. (bet 8th & Broadway)
212-258-2988

Midtown West — NOBU 57 $100 L
40 W 57th St (bet 5th & 6th Ave.)
212-757-3000

Midtown West — Onudo $45 L
1695 Broadway(bet 53nd 54nd St.)
212-247-8110

Midtown West — Onigashima $30 L
43-45 W 55th St. 2nd Fl (5th & 6th Ave)
212-541-7145

Midtown West — Pacific Echo $25 L
252 W 56th St (bet Broadway & 8th Ave.)
212 265-8588

Midtown West — Pearl on the Sushi $30 L
695 3th Ave (at 44th St.)
212-977-5800

Midtown West — Sake Bar Hagi $30
152 W 49th St (bet 6th & 7th Ave.)
212/764-9545

Midtown West — Sapporo $12 L
152 W 46th St (bet 6th & 7th Ave.)
212-869-8972

Midtown West — Shimizu $50 Su L
318 W 51st St (bet 8th & 9th Ave.)
212-581-1581

Midtown West — Soba Nippon $30 L
19 W 52nd St. (bet 5th & 6th Ave.)
212-489-2525

Midtown West — Sugiyama $90 M Su
251W 55th St. (bet Broadway & 8th Ave.)
212-956-0670

Midtown West — Sushiden $50 Su L
123 W 49th St (bet 6th & 7th Ave.)
212 398-2600

Midtown West — Sushiya $20 L
25 W 56th St (bet 5th & 6th Ave.)
212 247 5756

Midtown West **Tachigui Sobaya**
732 7th Ave (bet. 49th & 50th St.)
212.265.8161 — $8

Midtown West **Teriyaki Boy**
355 3th Ave (bet. 57th & 58th St.) — $7
212-307-7202

Midtown West **Yakitori TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) — $44
212.245-4566

Midtown West **Yoshinoya**
255 W. 42nd St. (bet. 7th & 8th Ave.) — $7
212-703-8940

Midtown West **Yummy Sushi**
30 Rockfeller Plaza Concourse Level — $7
212.459.2100

Midtown East

Midtown East **212 Fukumatsu**
212 E. 52nd St. (bet. 2nd & 3rd Ave.) — $28
212 754-4940

Midtown East **Akuriya Kinnosuke**

It's such fun trying dishes you've never heard of at this different, East Midtown Japanese where many of the delicately flavored items come off a grill. We like going to Tokyo so don't expect to hear much English. (Zagat Survey 2007)
213 E. 45th St. (bet 2nd & 3rd Ave.) — $51
212.867.6454

Midtown East **Amakusa**
143 E. 47th St. 2nd Fl. (bet. 3rd & Lex. Ave.) — $20
212 533-3356

Midtown East **Azusa**
3 E. 44th St. (bet. 5th & Madison Ave.) — $25
212 661-0001

Midtown East **Chiyoda Sushi**
16 E. 41st St. (bet. 5th & Madison Ave.) — $18
212-400-4620

Midtown East **Donya**
137 E. 47th St. (bet. Lexington & 3rd Ave.) — $25
212 980-7309

Midtown East **East 53 Teriyaki House**

As the name speaks for itself teriyaki is one of our specialties and the secret is in our sauce! Try the popular Bento box combination with teriyaki. We also offer Japanese curry noodle soup and creative sushi rolls for lunch and dinner at very reasonable prices
220 E. 53rd St. (bet. 3rd & 2nd Ave.) — $20
212-980-6075

Midtown East **Go Sushi**
511 3rd Ave. (bet. 34th & 35th St.) — $25
212 679-1999

Midtown East **Go Sushi**
342 2nd Ave. (at 52nd St.) — $25
212 593-3883

Midtown East **Gyu-Kaku**
805 3rd Ave. 2nd Fl. (at 50th St.) — $40
212 702-6616

Midtown East **Habubai**
The Watano Hotel 68 Park Ave. (at 38th St.) — $66
212-685 7111

Midtown East **Haru**
280 Park Ave. (at 48th St.) — $35
212 490-9080

Midtown East **Hatsuhana**
17 E. 48th St. (bet. 5th & Madison Ave.) — $50
212-355-3345

Midtown East **Hatsuhana Park**

Casual dining experience with authentic and fresh sushi. The combination of warm umami seafood and rice is sure to please your appetite. A wide variety of appetizers are popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere.
237 Park Ave. (at 46th St.) — $35
212-661-3400 www.hatsuhana.com

Midtown East **Inagiku**
111 E. 49th St. (bet. Park & Lexington Ave.) — $70
212-355-0440

Midtown East **Ise 49**
151 E. 49th St. (bet. Lexington & 3rd Ave.) — $25
212 319-1572

Midtown East **Izakaya Aniyoshi**

If you are longing for authentic and refined Izakaya style Japanese food. Aniyoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over 100 kind of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am.
226 E. 53rd St. (bet. 2nd & 3rd Ave.) — $25
212-319-3940

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.) — $30
212-986-5704

Midtown East **Katsu-hama**
11 E. 47th St. (bet. 5th & Madison Ave.) — $18
212 758-5809

Midtown East **Kuruma Sushi**
7 E. 47th St. 2nd Fl. (bet. 5th & Madison Ave.) — $11
212-317 2802

Midtown East **Magu Midtown**
#45 UN Plaza (1st Ave. Ret. 47th & 48th st.) — $125
212-994-7777

Midtown East **Menchanko-Tei**
131 E. 45th St. (bet. Lexington & 3rd Ave.) — $14
212-986-6105

Midtown East **MOCO**

Moca transforms into Kobata Restaurant. New menu features Japanese Style Grilled Food & Sushi
Open from 6pm, Mon. to 11pm, Tue & Wed. to 1am and Thu-Sat to 2am
516A 3rd Ave. (bet. 34th & 35th St.) — $30
212-685 3953

Midtown East **Nada-Soshi**
135 E. 50th St. (bet. Lexington & 3rd Ave.) — $25
212-838-2537

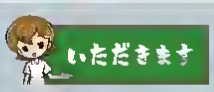
Midtown East **Nanwa**
4 E. 47th St. (bet. 5th & Madison Ave.) — $30
212 370-4045

Midtown East **Nippan**
165 E. 52nd St. (bet. Lexington & 3rd Ave.) — $49
212 758-0226

Midtown East **Oms/b**
156 E. 45th St. (bet. Lexington & 3rd Ave.) — $9
212-922-4788

Upper East **Restaurant ON**

A counter kappo restaurant serving highest quality seasonal seafood and vegetables in an authentic kaiseki style. Be mesmerized by 7 or 10 course ($50 $80 $110), or order a la carte. A wide variety of sake, shochu, wine, sake tasting flights available
1026 Second Ave. (at 54th St.) — $50
212-355-3557 www.restaurantonnyc.com



"ITADAKIMASU"

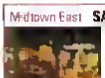
[meaning] Bon appetit!
[usage] It is customary in Japan to say this phrase before eating each meal. Literally meaning "I receive," this phrase shows the gratitude of a person who is about to eat toward the people who prepared the meal.

SHIROMARU
HAKATA CLASSIC
一風堂
NOW HIRING
OPEN HOUR
Mon-Thu 11am-4pm 5pm-12am
Fri, Sat 11am-4pm 5pm-1am
Sun 11am-11pm
Last order 30min before the closing time
H AVE (bet. 9th & 10th)
212.388.0088
WWW.IPPUDO.COM/NY
*We may close prior to our closing time when we run out of our soup or noodles. Please call for availability.

Midtown East **Restaurant SEO**
245 E 49th St (bet. 2nd & 3rd Ave.) $50
212-355-7722

Midtown East **Ringo**
205 E45th St (bet. 2nd & 3rd Ave.) $53
212 867-4200

Midtown East **SAKAGURA**



...argest sake bar in the world, serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout is located on the basement level is perfect for couples. Private parties available.
211 E 43rd St. (1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shaburi**
125 E 39th St (bet. Lexington & Park Ave.) $30
212 867-6868

Midtown East **Shiabashi**
7 E 47th St (bet. 5th & Madison Ave.) $50
212-813-1009

Midtown East **Shochu Bar Hatchaa**

Conveniently located near Grand Central Station, it's an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and ... in the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here.
210 E 44th St. (bet. 3rd & 2nd Ave.) $30
212-687 5075 www.shochubathatchan.com

Midtown East **Soba TOTTO**
211 E 43rd St. 1st Fl(bet 2nd & 3rd Ave) $44
212-557-8200

Midtown East **Sushi ANN**
38 E. 51st St. (bet. Park & Madison Ave.) $60
212 755 1740

Midtown East **Sushi Time**
821 2nd Ave (bet. 43rd & 44th St.) $30
212-733-8983

Midtown East **Sushidea**
19 E. 49th St (bet. 5th & Madison Ave.) $57
212 758-2700

Midtown East **Tokyo**
342 Lexington Ave (bet. 39th & 40th St.) $50
212 687-6330

Midtown East **Tsushima**
141 E. 47th St. (bet. Lexington & 3rd Ave.) $40
212 207-1939

Midtown East **Washoku Tei**
1007 2nd Ave.(bet. 53rd & 54th Sts) $30
212 223-8303

Midtown East **Yakiniku Izakaya Riki**

Serving authentic yakiniku (Korean (Japanese BBQ) with several knife of meat ware. Sake and Shochu in a romantic semi-private dining space. A private back room accommodates for large parties. Open Monday to Saturday from 5pm until 4am
250 E. 52nd St. (bet. 2nd & 3rd Ave.) $30
212-826-4255

Midtown East **Torys**

The sister restaurant of Yakitori Totto. Torys is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken, faultlessly ... and grilled to perfection. Torys also offers innovative dishes as well.
245 E. 52nd St. 2Fl (bet. 2nd & 3rd Ave.) $44
212-813-1900 www.torysnyc.com

Midtown East **Yakitori East**
210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-697 5075

Midtown East **YAMA Restaurant**
309 E. 49th St. (bet. 1st & 2nd Ave.) $37
212 355-3370

Midtown East **Yummy Sushi**
875 3rd Ave Food Court, Lower Level $7
212-888-8401

Korea Town

Korea Town **Todai**
11 E. 32nd St. (bet. Madison & 5th Ave.) $25
212-725-1333

Chelsea

Chelsea **Aki Sushi**
128 W. 37th St. (bet. Broadway & 7th Ave.) $30
212-869-8031

Chelsea **Oaoh Sushi**
300 W. 23rd St. (bet. 7th & 8th Ave.) $20
212-727 0888

Chelsea **ENNJU**
20 E. 17th St. (bet. 5th & Broadway) $10
646-336-7004

Chelsea **Iron Sushi**
440 3rd Ave. (bet. 30th & 31st St.) $29
212-447 5922

Chelsea **Izakaya Tao**
207 10th Ave. (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea **Matsuri**
369 W16 St. (bet 8th & 9th Ave) $30
212-243-0400

Chelsea **Momoya**
185 7th Ave. (at 21st St.) $40
212-989-6466

Chelsea **Moaster Sushi**
158 W. 23rd St. (bet. 6th & 7th Ave.) $30
212-620-9131

Chelsea **MORIMOTO**
88 10th Ave. (bet 15th and 16th St.) $90
212 989-8883

Chelsea **Naka Naka**
458 W 17th St. (at 10th Ave.) $50
212-929-9544

Chelsea **Nooch**
143 9th Ave. (at 17th St.) $20
212-633-6600

Chelsea **Ono**
Gansevoort Hotel 18 5th Ave. (at 13th St.) $60
212-660-6766

Chelsea **Tabaya**
144 W. 10th St. (bet. 6th & 7th Ave.) $10
212 924-3335

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (Union Sq. W. & 5th Ave.) $75
212-647 0015

Gramercy **Aji Sushi**
518 3rd Ave. (bet. 34th & 35th St.) $30
212-686-2055

Gramercy **Aki Sushi**
121 E. 27th St. (bet. Lex. & Park Ave. S.) $30
212-213-3668

四時まで営業
Tue - Sat / 5:30 - 4am
Sun, Mon / 5:30 - 12pm
New Hours
We will be open late night, until 4am!
YAKITORI TORYS
248 E 52nd St New York, NY 10022
212-813-1800 | www.torysnyc.com

Gramercy **BUTAI**
115 E 18th St (bet. Park Ave & Irving Pl) $44
212-677-6685

Gramercy **Choshi**

Located near Gramercy Park Try Choshi's original sushi rolls that are pleasing to the eye and palate. Daily specials. Ladies Sat. Combination box, and a wide variety of kitchen menu are popular. Outside dining space, delivery and take-out service available.
77 Irving Place (at 19th St.) $20
212-420-1419 www.sushichoshi.com

Gramercy **Hamachi**
34 E. 20th St. (bet. Broadway & Park Ave.) $15
212-420-8900

Gramercy **Hana**
340 1st Ave. (at 20th St.) $30
212-598-9898

Gramercy **Hara**
220 Park Ave. South (at 19th St.) $35
646-426-0955

Gramercy **JAPONAIS**
111 E. 18th St. (bet. Irving Pl. & Park Ave. S.) $75
212-780-2020

Gramercy **Kaiten Sushi East**
365 3rd Ave. (bet. 25th & 27th St.) $15
212-779-2326

Gramercy **Mishima**
164 Lexington Ave. (bet. 30th & 31St St.) $25
212-532-4596

Gramercy **Sahuri**
168 Lexington Ave. (bet. 30th & 31st St.) $25
212-481-7766

Gramercy **Sushi SAMBA**
245 Park Ave. South (bet. 19th & 20th St.) $35
212-475-9377

Gramercy **Sushi Sen-nin**
30 E. 33rd St. (bet. Madison & Park Ave. S.) $40
212-683-2208

Gramercy **Sushi Twist**
66 Madison Ave. (bet. 27th & 28th St.) $30
212-213-2299

Gramercy **Tariyaki Bay**
19 Lexington Ave. (bet. 22nd & 23rd St.) $10
212-260-4420

Gramercy **YAKINIKU JUJU**
157 E. 28th St. (bet. Lexington & 3rd Ave.) $30
212-684-7830

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20
212-475-0969

West Village

West Village **Aki**
181 W. 4th St. (bet. Barrow & Jones St.) $38
212-989-5440

West Village **Blue Ribbon Sushi**
119 Sullivan St. (bet. Prince & Spring St.) $51
212-343-0404

West Village **Cho Cho San**

A neighborhood restaurant perfect for a get together with friends and family. They offer their inherited traditional home cooking including many organic on healthy dishes at affordable prices. Student discount available.
15 West 8th St. (5th & 6th Ave.) $25
212-473-3333 www.chochosanrestaurant.com

West Village **Go Sushi**
3 Greenwich Ave. (at 5th Ave. & 8th St.) $20
212 366-9272

West Village **Hakata Tonton**
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3699

West Village **Kurara**
33 Carmine St. (bet. Bleecker & Bedford St.) $30
212-741-2123

West Village **Marumi**
546 LaGuardia Pl. (bet. Bleecker & W 3rd St.) $20
212-375-7055

West Village **Miyabi**
121 W. 3rd St. (Macdougal & 6th Ave.) $20
212-677-2370

West Village **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave) $20
212-620-8830

West Village **Monstar Sushi**
535 Hudson St. (at Charles St.) $30
646-336-1633

West Village **Negomi**
179 Prince St. (Thompson & Sullivan) $50
212-387-8230

West Village **Rockmeisha**
11 Barrow St. (bet. W. 4th St. & Bleeker) $35
212-675-7775

West Village **Soto**
357 Sixth Ave. (Washington Pl.) $45
212 414-8086

West Village **Swish Cafe**
88 W. 3rd St. (bet. Sullivan & Thompson St.) $12
212 777-6806

West Village **Tomoe Sushi**
172 Thompson St. (Bleecker & Houston) $30
212-777-0346

West Village **Ushiwakamaru**
136 Houston St. (Sullivan & MacDougal) $80
212-228-4181

West Village **YAMA on Carmine St**
38-40 Carmine St. (Bleecker & Bedford) $37
212 989-9330

West Village **YAMA on Houston St**
92 Houston St. (LaGuardia & Thompson) $37
212 674-0835

East Village

East Village **Ashiya**
187 1st Ave. (bet. 10th & 11th St.) $15
212 505-3340

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Sa-ka-do (tatami tea room) is available by reservation.
230 E. 9th St. 2nd Fl (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.chaanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavor, and its intimate wine bar and atmosphere makes anyone feels comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-602-7773 www.nycurry-ya.com

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YAKINIKU IZAKAYA RIKI
250 E. 52nd St. (bet. 2nd & 3rd Ave) TEL: 212-[illegible]
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www.tafuny.com

Happy Holidays
Kyoyuki
99 Town Square Place, Jersey City, NJ (PATH "Newport") - 5 min. from NYC
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East Village **Chiyono**
328 E 6th St. (bet. 1st & 2nd Ave.) **$15** M
212-673-3994

East Village **Esashi**
32 Ave. A (bet. 2nd & 3rd St.) **$25**
212-505-0726

East Village **GO Restaurant**

Our Miso Ramen was created upon a long research in Sapporo-Mecca of Ramen and it's been a hit for over 10 years. The soup is full bodied and rich and the topping includes seaweed, scallion, roasted pork, boiled egg and more. Sheyu Ramen is also available.
30 St. Marks Pl. (bet. 2nd & 3rd Ave.) **$10**
212-254-5510

East Village **Gyu-Kaku**
34 Cooper Sq. (bet. 5th & 6th St.) **$40**
212-475-2963

East Village **Hasaki**

Serving authentic Japanese food since 1934. Our Edomae style sushi is made only by experience sushi chefs. Try daily specials from sushi bar and kitchen. Also offering seasonal delicacies. Open Lunch Time (Wed-Fri) 12pm-3pm, (Sat & Sun) 1pm-4pm
210 E. 9th St. (bet. 2nd & 3rd Ave.) **$35**
212-473-3327 www.hasakinyc.com

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) **$20**
212-388-0088

East Village **Ishikura**
67 1st Ave. (at 4th St.) **$20**
212-475-6548

East Village **Japonica**
100 University Pl. (at 12th St.) **$40**
212-243-7752

East Village **JEWEL BAKO**
239 E. 5th St. (bet. 2nd & 3rd Ave.) **$50**
212-979-1012

East Village **Kasadela**
647 E 11th St. (bet. Ave. B & C) **$30**
212 777-1582

East Village **Kyo Ya**
94 E. 7th St. (bet. 1st Ave. and Ave A) **$35**
212 982-4140

East Village **LAN**
56 3rd Ave. (bet. 10th & 11th St.) **$45**
212-254-1958

East Village **Le Mu**
107 Ave. A (bet. 6th & 7th St.) **$25**
212-473-3100

East Village **May's KU E BA**
121 2nd Ave. (bet. 7th & St. Marks St.) **$10**
347-256-2655

East Village **Menkui-tei**
93 Cooper Sq. (bet. 7th & St. Marks Pl.) **$10**
212 228-4152

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) **$10**
212-505-6001

East Village **Naton**
56 St. Marks Pl. (bet. 1st & 2nd Ave.) **$20**
212-533-7711

East Village **Noodle Cafe Zen**
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) **$12**
212-533-5655

East Village **Nori**
129 2nd Ave. (bet. 7th and St. Marks Pl.) **$30** M
212-677-4825

East Village **OH! Taisha**
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) **$25**
212-673-1300

East Village **Otafuku**
236 E. 9th St. (bet. 2nd & 3rd Ave.) **$6** L
212-353-8503

East Village **Rai Rai Ken**
214 E. 10th St. (bet. 1st & 2nd Ave.) **$15** L
212-477-7030

East Village **Ramen Setagaya**

Lunch specials from 12-3:30pm. Shio Ramen for $7.50 (reg. $9.50) and Soy Sauce Flavored Ramen for $8.50 (reg. $10.50). Don't forget to try Curry Over Rice, Pork Ginger Over Rice or Gyoza Dumplings with your favorite ramen as a lunch combo! ($10-)
141 1st Ave. (bet. St. Marks & 9th St.) **$13** L
212-529-2740 www.setaga-ya.com

East Village **Ramen Setagaya**
34-A St. Marks Pl. (bet. 2nd & 3rd Ave.) **$13** L
212 267 7958

East Village **Sake Bar Decibel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) **$40**
212-979-2733

East Village **Sake Bar Satsko**
202 E. 7th St. (bet. B & C Ave.) **$25**
212-614-0833

East Village **Sapporo East**
164 1st Ave. (at 10th St.) **$20**
212-260-1330

East Village **Shabu-Tatsu**
216 E. 10th St. (bet. 1st & 2nd Ave.) **$33**
212-477-2972

East Village **Sobakoh**
309 E. 5th St. (bet. 1st & 2nd Ave.) **$45** M L
212 254-2244

East Village **SORAYA**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba noodle & side dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.) **$20** L
212-533-7696 www.sobaya-nyc.com

East Village **Sinuen Restaurant**
28 E. 13th St. (bet. University Pl. & 5th Ave.) **$20** L
212-627 7150

East Village **Sumile**
154 W. 13th St. (bet. 6th & 7th Ave.) **$60**
212-989-7899

East Village **Sushi Ariyoshi**

Sushi Ariyoshi is a hidden gem located near Union Square serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A bar counter and a wide variety of sake available.
810 Broadway (bet. 11th & 12th St.) **$30**
212-388-1884

East Village **Sushi Lounge**
132 St. Marks Pl. (bet. 1st Ave. & Ave A) **$30**
212-598-1188

East Village **Takahachi**
85 Ave. A (bet. 5th & 6th St.) **$20**
212-505-6524

East Village **Teriyaki Boy**
216 E. 10th St. (bet. 1st & 2nd Ave.) **$10** L
212-677-6059

East Village **Typhoon**
70 St. Marks Pl (bet 1st & 2nd Ave.) $15
212-979-2690

East Village **Udon West**
11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20

East Village **Umenoe**

Umenoe is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese home-style dishes are prepared by the owner/chef. Try Garlic Udon (udon noodles from Grain Islands of Japan). Now serving shochu desserts.
96 E. 3rd St. (bet. 1st & 2nd Ave) $20
646-654-1122

East Village **Village Yokocho**
8 Stuyvesant St., 2Fl (bet. 2nd & 3rd Ave.) $20
212-598-3041

East Village **Yakiniku West**
218 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-979-9238

East Village **Yakitori Taisha**
53 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212 228-5096

East Village **ZEN**
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $15
212-533-0955

Lower Manhattan

Lower Mhn **Azabu Sushi**
426 Greenwich (basement of Greenwich Grill) $50
212-274-0428

Lower Mhn **EN Japanese Brasserie**

Serving traditional Japanese home style cuisine in a modern, beautiful environment. Menu is based on the most fundamental building blocks of Japanese cooking while the atmosphere creates a grand environment that returns a remarkable amount of intimacy.
435 Hudson St. (at Leroy St.) $40
TEL: 212-647-9196 www.enjp.com

Lower Mhn **Greenwich Grill**
428 Greenwich St (bet Vesty & Laight St) $50
212-274-0428

Lower Mhn **Hiroko's Place**
75 Thompson St. (bet. Spring & Broome St.) $15
212-625-1303

Lower Mhn **Ise Downtown**
50 Pine St. (bet. William & Pearl St.) $35
212-785-1600

Lower Mhn **Kitchen Club**
30 Prince St. (at Mott St.) $35
212-274-0025

Lower Mhn **Matsugen**
241 Church St. (at Lenox St.) $35
212-925-0202

Lower Mhn **MEGU**
52 Thomas St. (Church & W. Broadway) $125
212-964-7777

Lower Mhn **Mottsu**
285 Mott St. (bet. E. Houston & Prince St.) $25
212-343-8017

Lower Mhn **NINJA**
25 Hudson St. (bet. Duane & Reade St.) $70
212-274-0500

Lower Mhn **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Lower Mhn **NOBU NEXT DOOR**
105 Hudson St. (Franklin St. & N. Moore St.) $75
212-334-4445

Lower Mhn **Rosanjin**
141 Duane St. (bet. Church & W. Broadway) $80
212-346-7991

Lower Mhn **Sachiko's on Clinton**

High-end yet affordable authentic/creative Japanese sushi/sake restaurant in the heart of LES with tranquil garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available.
25 Clinton St (bet. E. Houston & Stanton St.) $33
212-253-2300 www.sachikosoho.com

Lower Mhn **Soba Restaurant**
210 6th Ave. (at Prince St.) $20
212-807-7421

Lower Mhn **Suteishi**
24 Peck Slip (bet. Water & Front St.) $20
212 766-2344

Lower Mhn **Takahachi Tribeca**
145 Duane St. (Church & W. Broadway) $35
212-571-1800

Lower Mhn **Tokyo Bar**

A new Japanese comfort food restaurant offering a wide variety of original cocktails, sake and shochu. Enjoy Tokyo Mojito and Ume Rose an omelet over fried rice in the original atmosphere. DJ plays daily from 8pm. Happy hour from 5pm to 8pm.
277 Church St. (bet. White & Franklin) $30
212-966-2787 www.tokyobar-nyc.com

Lower Mhn **Tokyo Lunch**
10 John St. (bet. Nassau St. & Broadway) $10
212-608-1394

Lower Mhn **Yoshi Restaurant**
201 E. Houston St. (Orchard & Ludlow) $18
212-539-0225

Lower Mhn **Yushi**
250 Vesey St. (4 World Financial Center) $12
212-345-3096

Lower Mhn **Zutto**
77 Hudson St. (bet. Jay & Harrison St.) $20
212-233-3287

Brooklyn

Brooklyn **Blue Ribbon Sushi**
278 5th Ave. (bet. 1st St. & Garfield) $55
718-840-0402

Brooklyn **Bozu**

Japanese fusion tapas restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi tornados which are decorated round sushi! A huge heated patio available! 6pm-12am (Mon-Thu) Sun! 6pm-1am (Fri & Sat).
296 Grand St (bet. Havemeyer & Roebling) $30
718-384-7770 www.bozu.com

Brooklyn **Gento**
331 Flatbush Ave. (nr. Flatbush Ave.) $20
718-638-6868

Brooklyn **Hihino**
333 Henry St. (Grand & Montgomery St.) $35
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St. (bet. Henry St. & Monroe Pl.) $15
718-858-8587

Brooklyn **Osaka**
272 Court St. (bet. Butler & Douglass St.) $30
718-643-0044

Brooklyn **Sakura Cafe**
358 5th Ave. (bet. 9th & 7th Ave.) $30
718-832-2570

Brooklyn **Tamari Restaurant**
201 Fifth Ave. (bet. Union & Berkeley) $20
718-230-6636

Brooklyn **Tanzan**
7116 18th Ave. (bet. 71st St.) $30
718-621-9238

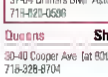
Brooklyn **Yamato**
168 7th Ave. (bet. Garfield & 1st St.) $18
718-640-0099

Brooklyn **Zenkichi**
77 N. 9th St. (bet. Wythe Ave & Berry St.) $40
718-384-9905

Queens

Queens **ARIYOSHI**
41-13 Queens Blvd. (bet. 41st & 42nd St.) $18
718-937-3288

Queens **go wasahi**
34-02 30th Ave. (at 34th St.) $23
718-204-7354

Queens **Momiji Restaurant**

Our family style menu offers creative sushi rolls, authentic teriyaki dishes and Japanese tapas dishes like yakitori and gyoza, perfect for dining over dinner. Free sake for dine in customers on every Monday and Sunday!
37-04 Ditmars Blvd. Astoria, NY 11105 $20
718-820-0606

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave. (at 80th St.) $30
718-326-8704

Queens **SUSHI ISLAND**
82-18 Queens Blvd. Elmhurst, NY 11373 $20
718-803-3033

Upstate

Upstate **Hajima**
267 Halstead Ave. Harrison, NY 10528 $30
914-777-1540

Upstate **Kiko House**
11-21 E. Washington Ave. Pearl River, NY 845-735-6995 $30

Upstate **Momiji**
261 Halstead Ave. Harrison, NY 10528 $20
914-835-1076

Upstate **Nenase**
522 Mamaroneck Ave. White Plains, NY 10605 $50
914-215-5351

Upstate **Nishi**
473 Ashford Ave. Ardsley, NY 10502 $20
914-693-2500

Upstate **Node**
200 Hamilton Ave. White Plains, NY 10601 $40
914-948-0950

Upstate **Sakura**
56 Garth Rd. Scarsdale, NY 10583 $20
914-723-7767

Upstate **Sakurabana NY**
328 Route 59 Central Nyack, NY 10960 $25
845-727-3838

Upstate **Tento**
839 White Plains Rd. Scarsdale, NY 10583 $11
914-725-9100

Upstate **Tsuru**
258 N. Central Ave. Hartsdale, NY 10530 $30
914-761-8057

Long Island

Long Island **Akari**
2063 Merrick Rd. Merrick, NY 11566 $20
516-378-9798

Long Island **Benihana**
Northern Blvd. Munsey Park, NY 11030 $30
516-627-3400

Long Island **Benihana**
520 Marchant's Concourse Wantagh, NY $30
516-222-8091

Long Island **Benkei**
14 Elm St. Huntington, NY 11743 $40
631-673-0900

Long Island **Inatoma Steak House**
6 5th St. Valley Stream, NY 11581 $30
516-872-0418

Long Island **Isono**
214 Jericho Tpk. Floral Park, NY 11001 $25
516-437-4552

Long Island **Kobeh Restaurant**
2016 Merrick Rd. Merrick, NY 11566 $30
516-223-8200

Long Island **Koiso**
540 Westbury Ave. Carle Place, NY 11514 $28
516-333-3434

Long Island **KuraBara**
478 New York Ave. Huntington, NY 11743 $30
631-673-0060

Long Island **Kurofune**
77 Commack Rd. Commack, NY 11725 $20
631-499-1075

Long Island **Nagashima**
12 A. 1 Jericho Tpk. Jericho, NY 11753 $28
516-338-0022

Long Island **Sapporo**
3281 Merrick Rd. Wantagh, NY 11793 $15
516-785-3853

Long Island **Sen Restaurant**
23 Main Street, Sag Harbor, NY 11963 $40
631 725-1774

Long Island **Shiro of Japan**
401 Old Country Rd. Carle Place, NY 11514 $20
516-997-4770

Long Island **SUSHI ICHI**
700 N. Country Rd. Seaulet, NY 1173 $25
631-689-3111

Long Island **TAIKO Restaurant**
15 S. Village Ave. Rockville Centre, NY $20
516-678-8140

Long Island **Take Sushi**

A small hidden gem located in a strip mall in Westbury. Take Sushi offers classic Japanese food with fresh fish, seasonal delicacies and a huge selection of premium sakes at reasonable prices. A popular dining spot among the Japanese locals in Long Island.
821 Carmen Ave. Westbury, NY 11590 $20
516-876-0033

Long Island **Take Sushi**
1035 Broadway Woodmere, NY 11581 $20
516-569-3505

Long Island — TOKU

2014C Northern Blvd NY 11030 — $50
516-627-8658

Long Island — TORIGO

Come and try our grilled Chilean sea bass with sake miso sauce

Specializing in Japanese grill and sushi. Torigo in Floral Park Long Island offers both traditional and contemporary innovative dishes

196 Jericho Tpk Floral Park, NY 11001 — $20
516-352-1116 www.torigorestaurant.com

Long Island — Yamagachi

63 Main St Port Washington NY 11050 — $25
516-883-3600

Long Island — Yuki's Palette

511 Old Country Rd Westbury NY 11590 — $25
516-334-5808

Long Island — Yuki's Palette Too

151 Merrick Ave Merrick, NY 11566 — $25
516-334-5009

New Jersey

New Jersey — Aoyama

1982 Washington Valley Rd Martinsville, NJ — $35
732-271-2550

New Jersey — Asahi Japanese

1476 Bergen Blvd Fort Lee NJ 07024 — $17
201-944-5113

New Jersey — Daimatsu

480 Mountain Ave Mountainside, NJ 07092 — $25
908-233-7801

New Jersey — High Batten

2024 Center Ave Suite J&K, Fort Lee — $10
201-461-5466

New Jersey — ICHIBAN

778 Bloomfield Ave W Caldwell NJ 07006 — $20
973-808-7178

New Jersey — Ichiban

414 Hackensack Ave Hackensack, NJ 07601 — $30
201-489-0301

New Jersey — Italian Tomato (Mitsuwa)

595 River Rd Edgewater NJ 07020 — $7
201-941-9113

New Jersey — Izakaya Oen

671 Palisade Ave Cliffside Park, NJ 07010 — $25
201-941-3400

New Jersey — Kanoko

9885 Rt 27 & Rt 518 Princeton, NJ 08540 — $15
732-821-8822

New Jersey — KIKU

355 Rt. 17 South Paramus, NJ 07652 — $45
201-265-7200

New Jersey — Komegashi

103 Montgomery St. Jersey City, NJ 07302 — $25
201-433-4567

New Jersey — Komegashi too

Located in waterfront Jersey City Komegashi has the most gorgeous new overlooking Manhattan skyline offers exciting sushi selections. Try our Omakase Royale, the best way to pick from chef with selection from Japan and domestic. Only 5 min PATH from NYC!

99 Town Sq Place, Jersey City, NJ 07310 — $30
201-533-8888 www.komegashi.com

New Jersey — Lounge Zen

254 Degraw Ave, Teaneck, NJ 07666 — $30
201-692-1535

New Jersey — Masa Sushi & Grill

61 W Allendale Ave Allendale, NJ 0740 — $30
201-934-6616

New Jersey — Matsushima

595 River Rd Edgewater, NJ 07020 — $35
201-945-9450

New Jersey — Monster Sushi

335 Springfield Ave Summit NJ 07901 — $30
908-598-1100

New Jersey — Pinehill

123 Paramus Rd Paramus NJ 07652 — $20
201-943-0170

New Jersey — Princeton Tomo Sushi

Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around. From truly authentic to delectably creative, everything is prepared with a smile and pass on for fine food. Its casual setting and affordable prices make TOMO a rare find

238 Nassau St Princeton NJ 08540 — $20
609-924-8478 www.princetontomo.com

New Jersey — Sakura 46

358 W Route 46 Cliffside Park, NJ 07010 — $20
201-807-1807

New Jersey — Sakurabana NJ

43 Franklin Ave Ridgewood, NJ 07450 — $25
201-447-6525

New Jersey — Santohka (Mitsuwa)

595 River Rd Edgewater, NJ 07020 — $10
201-941-1004

New Jersey — Sanuki Sando (Mitsuwa)

595 River Rd Edgewater NJ 07020 — $6
201-941-9113

New Jersey — Shina

498 Anderson Ave Cliffside Park, NJ 07010 — $45
201 941-6333

New Jersey — Su Restaurant

725 River Rd Edgewater NJ 07020 — $16
201-840-7988

New Jersey — Sugi

2117 Rt 4 E Bound Fort Lee NJ 07024 — $15
201-461-8036

New Jersey — Toma's Cuisine

113 Rt. 23 S Little Falls NJ 07424 — $20
973-837-1117

New Jersey — UKI UKI

417 E Rinkenhoff Av Palisades Pk NJ 07650 — $15
201 947-6448

New Jersey — Umeya

156 Fairmont Rd Cresskill NJ 07626 — $22
201-816-0511

Connecticut

Connecticut — Abis

261 Greenwich Ave Greenwich CT 06830 — $25
203-862-0100

Connecticut — Fuji Garden Steak House

215 Liberty St Pawcatuck, CT 06379 — $30
860-599 1155

Connecticut — Kazu

64 N Main St Norwalk CT 06854 — $25
203-866-7492

Connecticut — KU

65 E Putnam Ave Cos Cob CT 06807 — $35
203-422-8313

Connecticut — Wasabi Japanese

24 S Main St. Kent, CT 06757 — $20
860-927-0046

Staten Island

Staten Island — Fushimi

2710 Richmond Rd. (at Lincoln Ave.) — $42
718-980-5300

The Bronx

The Bronx — OHANA

500 City Island Ave. Bronx NY 10464 — $35
718-885-0700

CAFE

Upper West — Beard Papa's Uppar W.

2167 Broadway (at 76th St.) — Cream Puffs
212 799-3770

Upper East — Choux Factory

1615 1st Ave (bet. 87th & 88th St.) — Cream Puffs
212-585-2023

Midtown West — Cafe Zarya Midtown W.

1073 6th Ave (bet. 40th & 41st St.) — Bakery
212-704-0765

Midtown West — Minamoto Kitchoan

Serving the flavor of Japanese tradition with beautifully shaped and colorful confections made from all healthy ingredients to express the elements of each season. Enjoy the delicious sweet one with hot green tea, as they perfectly complement each other

608 Fifth Ave (49th St. bet. 5th & 6th) — Confectionary
212-489-3747 www.kitchoan.com

Midtown East — Cafe Zarya Midtown E

18 E 41 St (bet. 5th & Madison Ave.) — Bakery
212-779-0900

Midtown East — Choux Factory

965 1st Ave (bet 48th & 49th St.) — Cream Puffs
212-223-0730

Midtown East — TAFU New York

A wide selection of products including Macha green tea loose tea leaves and tea bags various tea inspired sweets, and special gift sets of authentic Japanese tea and tea utensils. Natural ingredients free of additives, chemicals or preservatives.

569 Lexington Ave (51st bet. 3rd & Lex.) — Dessert Tea
212-980-1310 www.tafuny.com

West Village — Beard Papa's W.Villaga

We bake our special choux pastry several times daily and our secret recipe of whipped cream custard is made on the premise. You can taste the difference of our commitment to serve only the freshest cream puffs with the highest quality in every bite

5 Commerce St. (bet. 6th Ave. & Bleecker St.) — Cream Puffs
212-989-8855

East Village — Beard Papa s Astor Pl

740 Broadway (bet. Astor & Waverly Pl.) — Cream Puffs
212-353-9888

East Village — Cafe Zarya East Village

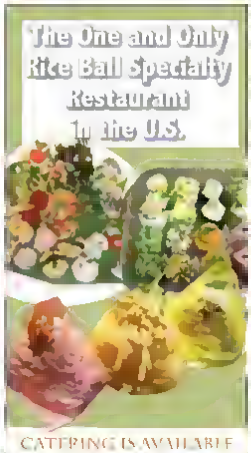
89 Cooper Sq. (at St. Marks St.) — Bakery
212-253-9700

East Village — Cecel Cafe Crepa

135 1st Ave (bet St. Marks & 9th St.) — Crepe
212-460-5102

East Village — Chikalicious

203 E 10th St (bet. 1st & 2nd Ave.) — Dessert Bar
212 995-9511



East Village **PANYA**
10 Stuyvesant St (bet. 2nd & 3 d Ave.) 212-777-1800 — Bakery

Lower Mhn **Luxee Dessert Cafe**
8 Clinton St (bet. Houston & Stanton St.) 212-375-1786 — Dessert Bar

Lower Mhn **Rheon Cafe**
189 Spring St. (Sn ll van & Thompson St.) 212-966-7040 — Cafe

New Jersey **Gateaux Bakery**
454 Kinderkamack Rd. Rivervedge NJ 07661 201-634-1131 — Bakery

New Jersey **Minamoto Kitchoan**
848 River Rd. Edgewater NJ 201-943-8335 — Confectionery

New Jersey **Perisienne**
250 Main St. Fort Lee NJ 07024 201-592-6878 — Bakery

KARAOKE

Upper East **Box Seack Riki**
141 E. 45th St. 2Fl(bet. Lex. & 3rd Ave.) 212-986-5612 — $10/h $30 m nim

Upper East **Box Seack Riki-2**
250 E. 52nd St. (bet. 2nd & 3rd Ave.) 2F 917-533-0418 — $8/h $30 m n m

Upper East **Iggys**
1452 2nd Ave. (bet. 75th & 76th St.) 212-327-3043 — no charge

Midtown West **Japas 55**
253 W. 55th St. (bet. Broadway & 8th Ave.) 212-765-1210 — $/h /person

Midtown East **Japas 27**
368 3rd Ave. (bet. 26th & 27th St.) 212-779-2329 — $8/h /person

Midtown East **Jepas 38**
8 E. 38th St. (bet. 5th & Madison Ave.) 212-679-4040 — $8/h /person

Midtown East **Karaoke Duet 48**

A grand osa karaoke spot with 16 spac ous and comfortable privite rooms. Sing your heart ont with a big flat panel screen and over 100,000 songs te choose from. Japanese sake and shochu ava le ble.
304 E. 48th St. (at 2nd Ave.) 212-753-0030/0031 www.karaokeduet.com — $6/h per person

Midtown East **Karaoke Top Tunes**
303-305 E 53rd St (bet. 1st & 2nd Ave) 212-758-3818 — $2/song

Korea Town **i8op Karaoke**
25 W 35th St. 3rd Fl. (bet. 5th and 6th Ave.) 646-752-1996 — $6/h

Korea Town **Karaoke Duet 35**
53 W. 35th St. 2nd Fl. (bet. 5th & 6th Ave.) 646-473-0828 — $4/h /person

Korea Town **Tiege Tinga Karaoke**
182 Madison Ave. 5th Fl. (bet. 32nd & 33rd St.) 212-213-0975 — $40/h /box

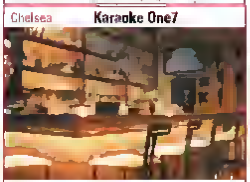
Korea Town **Toto Music Studio**
38 W. 32nd St. # 5 (bet. 5th & 6th Ave.) 212-594-6644 — $35/h /box

East Village **Lush Lounge**
9 E. 13th St. (bet. 5th Ave. & University Pl.) 646-486-3225 — 35/h /box

East Village **Ploeet Rose**
215 Avenue A (bet. 13th & 14th St.) 212-353-8600 — $2/song

East Village **Sing Sing (St. Marks)**
SING-SING KARAOKE ST. MARKS
Conveniently located on St. Marks Street in the heart of East Village. Sing Sing is a Karaoke lounge with 18 Pr vate Rooms. The brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokes ngsing.com
8 St. Marks Pl. 2nd Fl. (bet. 2nd & 3rd Ave.) 212-387-7800 www.karaokesingsing.com — $7/h per person

East Village **Sing Sing (Ave. A)**
SING-SING KARAOKE AVENUE A
Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Avenue A (bet. 5th & 6th St.) 212-474-0700 www.karaokesingsing.com — $7/h per person

Chelsea **Karaoke One7**

Karaoke One7 offers the city s largest song selection of over 80 000 in 13 different languages and new songs are added monthly. S ng at the bar for $2 per song or s ng with your friends in a room equipped w th a Hi-Fi surround plasma TV. W de variety of dr nks available from the bar. Drinks are half price during Happy Hour (2pm-7pm) with some restrictions. Open 7 days from 2pm to 4am. Large party rooms available. Call for reservation.
29 W 17th St (bet 5 & 6Ave) 212-675-3527 www.karaoke17.com — $2/song

Lower Mhn **Asia Rome Bar & Lounge**
40 Mnlberry St (at Worth St.) 212-925-1133 — an charge

Lower Mhn **Bmy Karaoke Bar**
11 Thompson St. 2Fl (bet. 6th Ave. & Canal St.) 212-334-5490 — $30/h /box

Format Ad
from $80 per month
Please contact us
for detail

CHOPSTICKS
TEL: 212-431-9970
(Ex.102 or 130)

SINGING HEALS THE WORLD!

A party of 10 + **Receive A BOTTLE of Jameson or Jack Daniel**
*Reservation required (promotion ends 12/30/08)

Full bar & 3 private rooms

Every Thu & Sat (5pm-8pm), $25/person Open Bar
(2 song tickets included / @Bar space only)
Every Tue "Free Karaoke all night @ Bar"

Join us New Year's Eve "Karaoke Countdown Marathon" (10pm-4am)

KARAOKE TOP TUNES
303-305 E. 53rd St. (bet. 1st & 2nd Aves.) NYC
212-758-3818 / www.karaoketoptunes.com
Sun-Wed : 5pm-2am, Thu-Sat : 5pm-4am
*Open through the year (except Thanksgiving Day)

ALL KARAOKE FANS!

Attention

FREE BOTTLE OF WINE FOR EVERY PARTY OF 4 (Merlot or Chardonay)
* Reservation must be booked before Dec. 31
* Call for more details

★ VIP rooms for parties from 3 up to 25 people available
★ Relaxing atmosphere with a flat panel TV in each room
★ Over 100,000 songs

KARAOKE MARATHON
You can sing as long as you want from open until 8pm at flat rate'!
PRICE Open 8pm 1hour $4 (Fri-Sun $5) 8pm close 1hour $5 (Fri, Sat $6)
Mon-Thu $10 for max 6krs, Fri-Sun $12 for max 7krs

KARAOKE DUET 35
53 W. 35th St. 2nd Fl. (bet. 5th & 6th Ave.)
TEL. 646-473-0828/0827
HOURS 2pm-4am (Mon-Thu) 2pm-5am (Fri) 1pm-5am (Sat) 1pm-4am (Sun)

KARAOKE DUET 48
304 E. 48th St. (bet. 1st & 2nd Ave.)
TEL. 212-753-0030/0031

www.karaokeduet.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available
M Tu W Day Close
Th F Sa Su
Romantic Dining
Vegetarian Friendly
Open for Lunch
Delivery
Family Dining
Local Favorite
Business Dinner

CHINESE

Upper West — **Ivy's Cafe**
154 W 72nd St (B way & Columbus Ave) $23
212-787-3333

Upper West — **Ollie's**
1951 Broadway (bet. 67th & 68th St) $25
212-595-8181

Upper West — **Ollie's**
2657 Broadway (at 110th St) $20
212-932-3300

Upper West — **Shun Lee West**
43 W/65 St (Columbus & Central Pk W) $52
212-595-8895

Upper East — **Cafe Evergreen**
129 1st Ave (bet. 69th & 70th St) $30
212-744-3266

Upper East — **Chef Ho's**
1720 2nd Ave (bet. 89th & 90th St) $25
212-348-9444

Upper East — **Hunan Balcony**
1650 3rd Ave (bet. 92nd & 93rd St.) $18
212-517 2080

Upper East — **Lili's Noodle & Grill**
1500 3rd Ave (bet. 84th & 85th St) $22
212-639-1313

Upper East — **Dui Place Cuisines**
1414 3rd Ave (bet. 81st & 82nd St) $25
212-288-4888

Upper East — **Philippe**
33 E 60th St (bet Madison & Park Ave) $40
212-644-9885

Upper East — **Pig Heaven**
1540 2nd Ave (bet 80th & 81st St) $30
212 744-4333

Upper East — **Shanghai Pavilion**
1378 3rd Ave (bet 78th & 79th St) $37
212-585-3388

Upper East — **Wu Liang Ye**
215 E 86th St (bet 2nd & 3rd Ave) $25
212-534-9988

Midtown West — **China Grill**
CAS Bldg 60 W 53rd St (bet 5th & 6th Ave) $66
212 333 7788

Midtown West — **Grand Sichuan**
745 9th Ave (bt 50th & 51st St) $15
212-582-2288

Midtown West — **Joe's Shanghai**
24 W 56th St (bet 5th & 6th Ave) $20
212-333-3868

Midtown West — **Ollie's**
200-R W 44th St (bet. 7th and 8th Ave) $15
212-921-5898

Midtown West — **Ruby Foo's Times Sq**
1626 Broadway (bet 49th & 50th St) $30
212-489-5800

Midtown West — **Tang's Pavilion**
65 W. 55th St (bet. 5th & 6th Ave.) $20
212-956-6888

Midtown West — **Wu Liang Ye**
36 W 44th St (bet. 5th & 6th Ave) $25
212-899-2306

Midtown East — **Chuan Chinese Cuisine**
160 E 45th St (bet Lexington & 3rd Ave) $40
212-371 2323

Midtown East — **Chun Chun**
216 E 49th St (bet 2nd & 3rd Ave) $45
212-888-4555

Midtown East — **Dynasty Sung**
511 Lexington Ave (at 48th St) $35
212-355-1200

Midtown East — **Evergreen**
10 E 38th St (bet. 5th & Madison Ave) $23
212-447-1199

Midtown East — **Grand Sichuan**
1043 2nd Ave (bet 55th & 56th St) $20
212-355-5955

Midtown East — **Mee Noodle Shop**
922 2nd Ave (at 49th St) $15
212-486-0027

Midtown East — **MR K's**
570 Lexington Ave. (at 51st St) $50
212-583-1568

Midtown East — **Dui Place Shanghai**
141 E 55th St (bet. Lexington & 3rd Ave) $25
212-753-3600

Midtown East — **Peking Duck House**
BEST PEKING DUCK IN NYC Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy. www.pekingduckhousenyc.com
236 E 53rd St (bet 2nd & 3rd Ave.) $33
212-759-1260

Midtown East — **Shun Lee Palace**
155 E 55th St (bet. Lexington & 3rd Ave) $52
212-371-8844

Midtown East — **Tse Yang Restaurant**
34 E 51st St (bet. Park & Madison Ave) $40
212-888-5447

Chelsea — **Grand Sichuan**
227 Lexington Ave. (bet. 33rd & 34th St.) $25
212-679-8770

Chelsea — **Grand Sichuan**
229 9th Ave. (at 24th St.) $20
212-620-5200

Chelsea — **Rickshaw Dumpling**
61 W 23rd St (bet. 5th & 6th Ave.) $20
212 324-5220

Gramercy — **Wakiya**
2 Lexington Ave (at 21st St) $40
212-995-1330

West Village — **Chinatown Brassaria**
380 Lafayette St (at Great Jones St) $40
212-533-7000

West Village — **Empire Szechuan**
173 7th Ave S (at Perry St) $15
212-243-8046

West Village — **Shanghai Square**
9 E 13th St (bet. 5th Ave & University Pl) $20
646-486-7313

East Village — **Dumpling Man**
100 St. Marks Pl (bet. 1st & Ave A) $11
212-505-2421

East Village — **Rickshaw Dumpling**
53 E. 11th St. (bet Broadway & University) $20
212-411-1750

Lower Manhattan — **amazing 66**
66 Mott St (bet. Bayard & Canal St.) $23
212-334-0095

Lower Manhattan — **Au Mandarin**
200-250 Vesey St (nt West St) $18
212 385-0313

Lower Manhattan — **Big Wong**
67 Mott St (bet Bayard & Canal St.) $13
212 964-0540

Lower Manhattan — **China Chalet**
47 Broadway (Exchange Pl & Morris St.) $25
212-943-4380

Lower Manhattan — **Congee Village**
100 Allen St (bet. Broom & Delancy) $15
212 941 1818

Lower Manhattan — **Dim Sum Go Go**
5 E. Broadway (bet. Catherine & Olive St.) $15
212 732 0797

Lower Manhattan — **Excellent Dumpling**
111 Lafayette St (Canal & Walker St.) $15
212-219-0212

Lower Manhattan — **Golden Unicorn**
18 E. Broadway (Division & Catherine St) $15
212 941-0811

Lower Manhattan — **Jing Fong**
20 Elizabeth St (bet. Bayard & Canal St.) $25
212-964-5256

Lower Manhattan — **Joe's Ginger**
25 Pell St. (at Doyers St.) $15
212-285-0333

Lower Manhattan — **Joe's Shanghai**
9 Pell St (bet. Bowery & Mott St.) $15
212 233-8888

Lower Manhattan — **Lin's Dumpling House**
28 Bowery (at Bayard St.) $10
212-349-0623

Lower Manhattan — **Mandarin Court**
61 Mott St (bet. Bayard & Canal St.) $15
212-608-3838

Lower Manhattan — **Mr. Teng**
50 Mott St (Bayard St.) $20
212 233-9899

Lower Manhattan — **New Bo-Ky**
80 Bayard St (bet. Mott & Mulberry St.) $10
212-406-2282

Lower Manhattan — **New Green Bo**
66 Bayard St (bet. Elizabeth & Mott St.) $15
212-625-2365

Lower Manhattan — **Oriental Garden**
14 Elizabeth St (bet. Bayard & Canal St.) $20
212-619-0085

Brooklyn — **Faen**
209 Smith St (bet. Baltic & Butler St.) $15
718-694-2277

Queens — **East Manor**
46-45 Kissena Blvd. (at Lahurma Ave.) $15
718-888-6886

KOREAN

Midtown East — **Korea Palace**
127 E. 54th St (bet. Park & Lexington Ave.) $30
212-832-2350

Korea Town — **Cho Dong Gol**
55 W 35th St (bet. 5th & 6th Ave) $30
212-695-2222

Korea Town — **Dun's Bogam**
17 E 32nd St (bet. 5th & Madison Ave) $25
212-683-2200

Korea Town — **Franchia**
12 Park Ave (bet. 34th & 35th St.) $25
212-213-1001

Korea Town — **Gem Mee Dk**
43 W 32nd St (bet 5th Ave & Broadway) $25
212-695-4113

Korea Town — **HAN BAT**
53 W 35th St (bet. 5th & 6th Ave.) $15
212-629-5581

Korea Town — **HANGAWI**
12 E. 32nd St (bet. 5th & Madison Ave) $30
212-213-0077

Korea Town — **Hyo Dong Gak**
51 W 35th St (bet. 5th & 6th Ave) $15
212-695-7107

Korea Town — **Keng Suh**
1250 Broadway (at 32nd St) $30
212-564-0845

Korea Town — **Komtang House**
32 W 32nd St (bet. 5th Ave & Broadway) $15
212-947-8482

Korea Town — **Kum Gang San**
49 W 32nd St (bet. 5th Ave & Broadway) $20
212-967-0909

Korea Town — **Kunjip Restaurant**
9 W 32nd St (bet. 5th Ave & Broadway) $15
212-216-9487

Korea Town — **Seoul Garden**
34 W 32nd St (bet. 5th Ave & Broadway) $15
212-736-9002

Korea Town — **Shilla**
37 W 32nd St (bet. 5th Ave & Broadway) $25
212-967 1860

Korea Town — **Won Jo**
23 W 32nd St (bet. 5th Ave & Broadway) $20
212-695-5815

Korea Town — **Woo Chon**
10 W 36th St (bet. 5th & 6th Ave) $20
212-695-0676

West Village — **Do Hwa**
50 Commerce St (at Bedford St) $30
212-414-1224

East Village — **Ban Joo**
107 1st Ave. (bet 6th & 7th St.) $20
212-505-7974

East Village — **Dok Suni's**
119 1st Ave (bet 7th St & St. Marks Pl.) $15
212-477 9506

East Village — **Persimmon Kimchi House**

The true taste of Korea. Seasonal 5-course prix fixe menu changes every two weeks. All homemade including many variety of seasonal kimchi and other dishes using ingredients from local farmers and farms in Korea. Enjoy chef Youngsun Lee's Neo-Korean cuisine
277 E 10th St (bet 1st & Ave A) $37
212 260-9080 www.persimmonnyc.com

East Village — **Sura**
105 E 8th St (bet. 3rd & 4th Ave.) $25
212-982-6390

Lower Manhattan — **Kuri**
253 Church St (bet. Leonard & Franklin St.) $20
212-334-0301

Lower Manhattan — **Li Hua**
171 Grand St (bet. Centre & Baxter St) $20
212-343-0090

Lower Mhn **Won Lae Oak**
14 Mercer St (bet E Houston & Prince St) $50
212 925-8200

Brooklyn **Dokebi**
186 Grand St (bet Bedford and Driggs Ave) $20
718-782-1424

Upstate **Kalbi House**
231 Central Ave White Plains NY 10606 $25
914-328-0251

New Jersey **Gam Mee Ok**
495 Main St Fort Lee, NJ 07024 $20
201 242 1333

THAI

Upper West **Land**
450 Amsterdam Ave (bet. 81st & 82nd St.) $25
212 501-8121

Upper West **Lemongrass Grill**
2534 Broadway (at 96th St.) $22
212-665-0666

Upper East **Jasmine**
1619 2nd Ave (at 84th St.) $25
212 517-1654

Upper East **Sa-Woy**
1473 1st Ave (at 77th St) $20
212 744-6374

Upper East **Sala Thai**
1711 2nd Ave. (bet. 90th & 90th St) $25
212-410-5557

Upper East **Spice**
1411 2nd Ave (bet. 73rd & 74th St.) $25
212-988-5348

Upper East **Viang Ping**
1393A 2nd Ave. (bet. 72nd & 73rd St) $22
212-249-8484

Midtown West **Bangkok House**
360 W 46th St (bet. 8th & 9th Ave.) $15
212 541-5943

Midtown West **Breeze**
661 9th Ave. (bet. 45th & 46th St) $25
212 262 7777

Midtown **Chat Home Kitchen**
930 6th Ave (at 56th St) $30
212-707-8778

Midtown West **Chanpen Thai**
761 9th Ave (at 51st St.) $20
212-586-5808

Midtown West **Pam Real Thai**
402 W 47th St (bet. 8th & 10th Ave.) $20
212 315-4441

Midtown West **Pongsri Thai**
244 W 48th St (bet Broadway & 8th Ave.) $20
212-582-3392

Midtown West **Topaz Thai**
127 W. 56th St (bet. 6th & 7th Ave.) $15
212 957 8020

YUM YUM 3

YUM YUM 3 is the third and most recent restaurant of all the Yum Yum family of restaurants. Conveniently located at corner of 46th St and 9th Ave we offer the most authentically traditional Thai menu and most affordable prices you can find in Manhattan.

658 9th Ave (bet corner of 46th St) $15
212-956-0639 www.yumyum3.com

Midtown West **YUM YUM BANGKOK**

Casual-Hip Atmosphere, reasonable priced very worthwhile cuisine - a fun place to dine. We are feature a variety of authentic Thai Home Cooked dishes and Full Bar Service. We are open late night, 7 days a week. Plus our famous Prix-fix special only $15.95

650 9th Ave (bet. 45th & 46th St) $15
212 262 7244 www.yumbangkoknyc.com

Chelsea **Jaya Thai**
396 3rd Ave (bet. 26th & 29th St) $25
212-889-1330

Chelsea **Lemongrass Grill**
129 E. 34th St (bet. Lexington & 3rd Ave.) $20
212-213-3317

Chelsea **Pad Thai**
114 9th Ave (bet. 15th & 16th St.) $20
212-691-6226

Chelsea **Pongsri Chelsea**
165 W 23rd St (bet. 6th & 7th Ave.) $20
212-645-9808

Chelsea **Regional Thai**
208 7th Ave (bet. 21St & 22nd St.) $20
212-807-9872

Chelsea **Room Service**
160 8th Ave (bet. 19th & 19th St.) $25
212-691-0299

Chelsea **Royal Siam**
240 9th Ave (bet 22nd & 23rd St) $15
212 741-1732

West Village **Galanga**
149 W 4th St (bet Macdougal & 6th) $15
212-228-4267

West Village **Highline**
835 Washington St (at Little W. 12th St.) $36
212-243-3339

West Village **Lime Thai Bistro**
29 7th Ave. S (bet. Bedford & Morton St.) $20
212 727-2678

West Village **Prem-on Thai**
130 W. Houston St (MacDougal & Sullivan) $25
212-353-2338

West Village **Rhong Tiem**
541 La Guardia Pl (W. 3rd & Bleecker) $20
212-477-0600

East Village **Elephant**
98 E 1st St (bet. 1st & 2nd Ave.) $25
212-505-7738

East Village **Holy Basil**
149 2nd Ave (bet. 9th & 10th St.) $15
212-480-5557

East Village **Klong**
7 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-505-9955

East Village **SEA**
75 2nd Ave (bet. 4th & 5th St.) $15
212-228-5505

East Village **Spice**
50 University Pl (bet. 10th & 11th St) $15
212-982-9758

Lower Mhn **Kin Khao**
171 Spring St (Thompson & W. Broadway) $25
212-966-3939

Lower Mhn **Kittichai**
60 Thompson St (bet. Broome & Spring) $56
212-219-2000

Lower Mhn **Kuma Inn**
113 Ludlow St 2Fl (Delancey & Rivington) $25
212 353-8866

Lower Mhn **Peep**
177 Prince St (bet Sullivan & Thompson St) $20
212-254-7337

Lower Mhn **Pongsri**
106 Bayard St (at Baxter St.) $20
212-394-3132

Brooklyn **Lily Thai**
115 Grand St (bet. Leonard & Lorimer St.) $10
718-218-7522

Brooklyn **Long Tan**
186 5th Ave (bet. Berkeley & Union St.) $25
718-622-8444

Brooklyn **SEA**
114 N 6th St (at Berry St.) $24
718-384-8850

Brooklyn **Tuk Tuk**
204 Smith St (bet. Baltic & Butler St.) $12
718-222-5556

Queens **Erawan**
213-41 39th Ave (at Bell Blvd.) $30
718-229-1620

Queens **Q Thai Bistro**
108-25 Ascan Ave (bet Austin & Burns St) $30
718-261-6598

VIETNAMESE

Upper West **Saigon Grill**
620 Amsterdam Ave (at 90th St.) $25
212-875-8072

Upper East **Asia Grill**
1239 2nd Ave (at 65th St.) $20
212 753-9818

Upper East **Vermicelli**
1492 2nd Ave. (bet. 77th & 78th St.) $20 L
212-288-8068

Midtown East **Boi**
246 E 44th St (bet. 2nd & 3rd Ave.) $30 L
212-681-6541

Midtown East **Le Colonial**
149 E 57th St (bet. Lexington & 3rd Ave.) $50 L
212-752-0808

Kips Bay **PHO32**
2 W 32nd St (bet. 5th Ave & Broadway) $20 L
212-695-0888

Chelsea **Bao Noodles**
391 2nd Ave (bet. 22nd & 23rd St.) $22 L
212-725-7770

Chelsea **Lennam**
333 3rd Ave (bet. 27th & 28th St.) $15 L
212-696-5166

Chelsea **Dmai**
151 9th Ave (bet. 19th & 20th St.) $20 L
212-633-0550

West Village **Saigon Grill**
51 University Pl (bet. 11th & 12th St.) $25 L
212-982-3691

East Village **Indochine**
430 Lafayette St. (Astor Pl & 4th St.) $50
212-505-5111

East Village **Nicky's Viet**
150 E 2nd St (at Ave. A) $9 L
212-388-1088

Lower Mid **HDIAN**
135 W Broadway (bet. Thomas & Duane St.) $15 L
212-233-1339

Lower Mid **Mai House**
136 Franklin St. (Greenwich and Hudson) $35
212-431-0606

Lower Mid **Nam**
110 Reade St (Church & W Broadway) $20 L
212-267-1777

Lower Mid **Nha Trang**
87 Baxter St. (bet. Bayard & Canal St.) $15 L
212-233-5948

Lower Mid **Pho Tu Do**
118 Bowery St (bet. Hester & Grand St.) $20 L
212-966-2666

Lower Mid **Viet Cafe**
345 Greenwich St (bet Harrison and Jay St.) $25 SU L
212 431-5688

OTHER

Upper West **Hispaniola**
639 W 141st St. (at Cabrini Blvd.) $35 L
212-740-5222

Upper West **Penang**
240 Columbus Ave. (bet. 71st & 72nd St.) $30 L
212-769-9988

Upper West **Rain**
100 W82nd St (Amsterdam & Columbus) $25
212 501-0775

Upper East **Amber**
1406 3rd Ave (at 80th St.) $34 L
212 249-5020

Upper East **Goho**
1420 3rd Ave (at 81st St.) $31 L
212 288-5099

Midtown West **Blue Chili**
251 W. 51st St (bet. 8th & Broadway) $20 L
212-489-5237

Midtown West **Rue 57**
60 W 57th St (at 6th Ave.) $45 L
212-307-5656

Midtown West **VYNL**
754 9th Ave (bet 50th and 51th St.) $25 L
212 974-2003

Midtown West **Zen Palate**
663 5th Ave. (at 49th St.) $25 L
212-582-1669

Midtown East **Aja Asian Bistro**
1063 1st Ave (on 58th St.) $43
212-888-8008

Midtown East **Asia De Cuba**
237 Madison Ave (bet 37th & 38th St.) $56
212-726-7755

Midtown West **Fusha Asian Cuisine**
1065 1st Ave (at 58th St.) $45 L
212-752-8663

Chelsea **Planet Thailand 212**
30 W 24th St (bet. 5th & 6th Ave.) $25 L
212-727-7029

Chelsea **Rice on Lexington Ave**
115 Lexington Ave (nr. 28th St.) $20 L
212-686-5400

Chelsea **Vele**
55 W 21st St (bet 5th & 6th Ave.) $20
212-675-8007

West Village **Cafe Asean**
117 W 10th St (Greenwich & 6th Ave.) $22 L
212-633-0348

West Village **Chow Bar**
230 W 4th St. (W 10 & Christophe St.) $38
212-633-2212

East Village **Lannam**
121 University Pl (at 13th St.) $20 L
212-420-1179

East Village **MA*YA**
234 E 4th St (bet. Ave. A & B) $20 L
646-313-1987

Les Village **O G.**
507 E. 6th St (bet. Ave. A & B) $30
212-477-4643

East Village **Shiki Kitchen**
136 1st Ave. (bet. 9th & St. Marks Pl.) $25
212-614-1805

Lower Mhn **Kampuchea Noodle Bar**
78 Rivington St (at Allen St.) $25 L
212-529-3901

Brooklyn **Chez Home Kitchen**
124 N 6th St. (corner Berry St.) $16 L
718-599-5899

Brooklyn **Rice**
195 DeKalb Ave (at Cumberland St.) $20 L
718-858-2700

Brooklyn **Snacky**
187 Grand St (bet. Bedford & Driggs Ave) $10 SU
718-486-4648

Montclair NY **AOZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042 $25 L
973-233-5400

New Jersey **Bistro En**
252 Degraw Ave Teaneck NJ 07666 $25 M
201-692-0700

CHOPSTICKS™

DISTRIBUTION LIST

Pick up available from 1st of the month.

MAJOR GROCERY STORE

UPPER WEST SIDE
Food Emporium at 90th St
Food Emporium at 68th St
Gristede's at 96th St
Gristedes at 86th St
Gristedes at 84th St
Gristedes at 65th St
Gristedes at 103rd St

UPPER EAST SIDE
Food Emporium at 82nd St.
Food Emporium at 87th St
Food Emporium at 63rd St
Gristedes at 78th St
Gristedes at 89th St
Gristedes at 87th St
Gristedes at 65th St

MIDTOWN EAST
Food Emporium at 32nd St.
Gristedes at 32nd St

CHELSEA & GRAMERCY
Food Emporium at Union Sq.
Gristedes at W 24th St.
Gristedes at W 26th St
Gristedes at W 22nd St
Gristedes at E 29th St
Gristedes at E 20th St

WEST VILLAGE
Food Emporium at 12th St
Gristedes at 4th St

EAST VILLAGE & CENTRAL VILLAGE
Gristedes at University Pl

NEW JERSEY
Food Emporium 2160Lemoine Ave (Fort Lee)
Inserra Shop Rite 201 Roosevelt Pl (Palisade Park)
Pathmark 481 River Rd (Edgewater)

UPSTATE NEW YORK
Food Emporium 422 Old Post Rd (Bedford)
Food Emporium 1885 Pleasantville Rd (Briarcliff Manor)
Food Emporium 5661 Riverdale Ave (The Bronx)
Food Emporium 355 Halstead Ave (Harrison)
Food Emporium 23 Quaker Ridge Rd (New Rochelle)
Food Emporium 261 S Ridge St (Rye Brook)
Food Emporium 345 Downing Dr (Yorktown Heights)

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Food Emporium 280 Elm St (New Canaan)
Food Emporium 1261 E Putnam Ave (Old Greenwich)
Food Emporium 1201 High Ridge Rd (Stamford)

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reader@chopsticksny.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

GROCERY

JAS Mart 1
2847 Broadway (bet. 110th & 111th St.) 212-865-4760 — Japanese

M2M B'way & 114th
2535 Broadway (bet. 114th & 115th St.) 212-280-4600 — Japanese

Katagiri & Co.,Inc
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3500 — Japanese

Yagura
24 E. 41st St. (bet. 5th & Madison Ave.) 212-573-3777 — Japanese

Han Ah Reum
25 W. 32nd St.(bet. Broadway & 5th Ave.) 212-695-0263 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115 — Korean

JAS Mart 3
34 E. 23rd St. (bet. Park & Madison Ave.) 212-307-4682 — Japanese

Chez Noah
600 Washington St. (at Leroy St.) 212-675-2649 — Japanese

JAS Mart 2
35 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-420-1370 — Japanese

M2M E. Village
209 E. 11th St. (at 3rd Ave.) 212-353-2696 — Japanese

Sunrise Mart
4 Stuyvesant St. 2nd Fl. (3rd Ave. & 9th St.) 212-598-3040 — Japanese

Pearl River Mart
477 Broadway (Grand St. & Broom St.) 800-878-2446 — Chinese

Sunrise Mart, SoHo
454 Broome St. (W. Broadway & Wooster) 212-213-0033 — Japanese

Toojin Mart
91 Mulberry St. (bet. Canal & Bayard St.) 212-962-8422 — Japanese

Toojin Mart
6818 Fort Hamilton Pkwy (at 69th & 69th St.) 718-238-0373 — Japanese

Family Market
29-15 Broadway (bet. 29th & 30th St.) 718-956-7925 — Japanese

Han Ah Reum
141-40 Northern Blvd (Parsons & Rowne) 718-359-0700 — Korean

Han Ah Reum
156-40 Northern Blvd (156th & 157th St) 718-888-0005 — Korean

Han Ah Reum
29-02 Union St. (at 29th Ave.) 718-445-5656 — Korean

Han Ah Reum
56-18 Woodside Ave. (59th & 60th St.) 718-446-0758 — Korean

Han Ah Reum
400 Hillside Ave. Williston Park, NY 11596 516-739-0270 — Korean

Sakura-ya
73-06 Austin St. (bet. Austin Ave. & 72nd Rd.) 718-268-7220 — Japanese

Asian Market
91 Colvin Ave. Albany, NY 12206 518-459-8188 — Chinese

DAIDO
522 Mamaroneck Ave. White Plains, NY 914-683-8735 — Japanese

DS Seafood
14-16 North Central Ave. Hartsdale, NY 10530 914-946-8085 — Japanese

Fuji Mart,Scarsdale
816 White Plains Rd. Scarsdale, NY 10583 914-472-4468 — Japanese

Kam Sen Foods
22 Barker Ave. White Plains, NY 10601 914-428-4500 — Korean

NIJIYA Market
18 N. Central Ave. Hartsdale, NY 10530 914-948-2178 — Japanese

Dishinbo
283 Halstead Ave. Harrison, NY 10528 914-835-4390 — Japanese

H Mart Great Neck
435 Great Neck Road, Great Neck NY 11021 516-482-8113 — Korean

Kanbun Japan Products
49 Main St. Port Washington, NY 11050 516-304-5722 — Japanese

Nara Japanese Foods
183A Main St. Port Washington, NY 11050 516-883-1636 — Japanese

Shin Nippon Do
63 Middle Ave. Port Washington, NY 11577 516-625-1514 — Japanese

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463 201-444-5133 — Japanese

Han Ah Reum
513-14 Old Post Rd. Edison, NJ 08817 732-248-8586 — Korean

Han Ah Reum
1720 Marlton Pike, Cherry Hill, NJ 08003 856-489-4611 — Korean

Han Ah Reum
25 Lafayette Ave. Englewood, NJ 07631 201-871-4422 — Korean

Han Ah Reum
250 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400 — Korean

Han Ah Reum
321 Broad Ave. Ridgefield, NJ 07657 201-943-9600 — Korean

Mitsuwa Marketplace
595 River Rd. Edgewater, NJ 07020 201-941-9113 — Japanese

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 201-670-0882 — Japanese

Fuji Mart
1212 E. Putnam Ave. Riverside, CT 06878 203-698-2107 — Japanese

J-Mart
15 Orange St. New Haven, CT 06510 203-782-1234 — Japanese

Kotohuhiya
1815 Massachusetts Ave. Cambridge, MA 617-354-6914 — Japanese

Maido
36 N. Narberth Ave. Narberth, PA 19072 610-747-0557 — Japanese

Tokyo Japanese Store
5655 Ellsworth Ave. Pittsburg, PA 15232 412-661-3777 — Japanese

LIQUOR

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.) 212-932-0990 — Sake/Shochu

Nancy's Wine
313 Columbus Ave. (bet. 74th & 75th St.) 212-877-4040 — Sake/Shochu

Garnet Wine
929 Lexington Ave. (bet. 68th & 69th St.) 212-772-9211 — Sake/Soju

Mister Wright
1583 3rd Ave. (bet. 90th & 90th St.) 212-722-4504 — Sake/Shochu

Ambassador Wine
1020 2nd Ave. (at 54th St.) 212-421-5078 — Sake/Shochu

Landmork wine
157 W. 23rd St. (6th & 7th Ave.) 212-242-2323 — Sake/Shochu

Union SQ Wine
140 5th Ave. (at 19th St.) 212-675-8100 — Sake/Shochu

LEDU WINES
600 Washington St. (at Leroy St.) 212-924-6956 — Sake

Astor Wine
399 Lafayette St. (at 4th St.) 212-674-7521 — Sake/Shochu

MJK liquor
191 3rd Ave. (bet. 15th & 16th St.) 212-475-9168 — Sake/Shochu

Sakaya
324 E. 9th St. (bet. 1st and 2nd Ave.) 212 505-7253 — Sake

Warehouse Wines
735 Broadway (at W 8th St.) 212-982-7770 — Sake/Shochu

East Village Wine
183 Stanton St. (bet. Clinton & Attorney) 212-358-7700 — Sake

Grapyette Wine
151 Grand St. (bet. Crosby & Lafayette St) 212-925-1236 — Sake/Shochu

New York Wine EX.
9 Broadway (bet. Morris & Battery Pl.) 212-422 2222 — Sake/Shochu

September Wines L.E.S
100 Stanton St. (at Ludlow St.) 212-388-0770 — Sake

Heights Chateau
123 Atlantic Ave. Brooklyn, NY 11201 718-330-0863 — Sake/Shochu

Smith and Vine
268 Smith St. (bet. Douglass & Degraw) 718-243-2604 — Sake

Delite Super Market
420 Washington St. Hoboken, NJ 07030 201-420-7800 — Sake/Shochu

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12 N. Central Ave. Hartsdale, NY 10530 914-949-5900 — Sake/Shochu

JAPANESE WHOLESALER

Paleewong Trading Co., Inc.
62nd 10th Ave. New York, NY 10036 212-245-4680 — Sake

JFC International Inc.
40 Varick Ave. Brooklyn NY 11237 718-456-8805 — Food/Sake

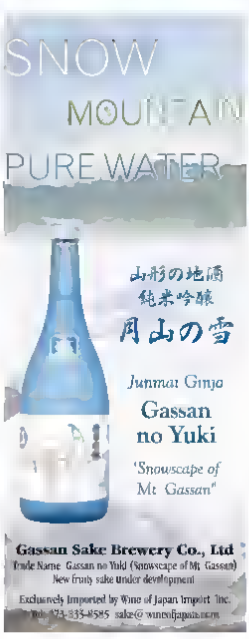
Central Boeki U.S.A., Ltd
56-20 48th St. Maspeth NY 11378 718-729-8686 — Food

Datai Trading Co., Inc.
14-50 126th St. College Point NY 11356 718-539-8100 — Food

New York Mutual Trading Inc.
25 Knickerbockers Rd. Moonachie, NJ 07074 201-933-9555 — Food/Sake

Nishimoto Trading Co., Ltd
902 Washington Ave. Carlstadt, NJ 07072 201-804-1600 — Food/Sake

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains, NJ 07444 973-835-8585 — Sake



BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS – VOL.8 –

DONABE (EARTHENWARE POT)

BY *NOBI NAKANISHI*

Look at this medley of delicious vegetables cooked to absolute perfection. If you wouldn't eat out of this pot, there's definitely something wrong with you.

It's hard to see, but there's a little hole in the top, which regulates the heat by letting out steam - it's tempting to inhale the steam directly, but don't do it! It really hurts.

Looking back, there were definitely some advantages I had from growing up Japanese. Aside from being the first one on the block to get the cool robot toys before anyone else, I also got to enjoy all of the great Japanese cuisine that Americans are only beginning to tap into. It astounds me that when people think of Japanese food, many still just think of sushi or teriyaki, or dried ramen noodles. There is so much more to Japanese cuisine, just in time for the winter, we're going to focus on one of the most traditional cooking vessels, the **Donabe**, a Japanese earthenware pot used for stovetop casserole dishes.

Donabe have been around for centuries in Japan, and have been a symbol of comfort food for generations. You've probably seen them before in Japanese restaurants, and at first sight, they do look like large serving containers. But don't be mistaken – these attractive yet unassuming bowls are much more useful than your typical ceramic cookware. Made from special clay that becomes unusually porous when fired, Donabe are able to retain more heat for a longer period of time as well as distribute it evenly. This makes it perfect for cooking soups, stews and casseroles that need to cook consistently and stay hot while being served. Even more impressive is that the clay is so tough that it can take direct heat from an open flame – a big no-no with most other earthenware.

When I was a child, I always looked forward to the cold weather, when my family could enjoy hot, piping nabemono dishes made in Donabe. Nabemono literally means 'stuff in a pot' – the most common way of cooking is to put in your favorite meat and vegetables into the pot and cook it in a broth or plain water. Most times, it was cooked at the table, on a portable gas or electric stove, and family and friends could enjoy it communally. The best part was being able to watch fresh ingredients cook before my eyes and then being able to immediately put it in my mouth – sometimes I'd be too impatient to let it cool. And yes, that was dumb.

Now that I'm an adult, I only make that mistake now and again. But I can't tell you how great it is to own a Donabe, especially in the wintertime. My favorite thing to make is Shabu-Shabu, which is a very typical Japanese dish. By simply boiling water in the Donabe, you can simmer everything from tofu, scallion, shiitake mushrooms, noodles, and my favorite – thinly sliced beef (vegetarians can enjoy this without beef as well). Serve it with rice and dipping sauces, and... I've lost my train of thought because I get hungry just thinking about it.

When you get your Donabe, however, make sure to take care of it well. There are a couple of things to remember – keep the outer side of the Donabe dry before cooking, as moisture on the outside can expand the clay while cooking and cause it to crack. Also, don't shock the Donabe with extreme heat or cold – gradually warm it up, and naturally let it cool down. It can break in these situations as well. Take care of it, and it will age better than you favorite iron skillet.

Look for an authentic Donabe at your local Japanese store...or find one online. They typically cost around $50.00, and may become your best friend this winter!

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Sachiko's on Clinton (NYC)
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Where to Buy:
Sunrise Mart (NYC)

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conversation with sake sommelier

THINKING OUTSIDE OF THE SAKE BOX

Having been in the restaurant industry for 25 years, and the beverage field for 16 years, Paul Tanguay is a young veteran in the food and wine business, and especially when it comes to sake he is considered one of the leading authorities in the US Winning first place in the North Eastern Sake Tasting Competition and landing in the top ten in the Kikizake Competition in Japan, there is no doubt he knows his stuff Teaming with a buddy to form a beverage consulting company called Tippling Bros., the firm handles everything from trade shows, to beverage lists, to conferences, to developing new restaurants, and travels all over the country teaching people about sake He believes sake still has a long way to go in America by coming out of its box.

How did you get into sake?
I was a wine geek, and basically sake kind of fell on my lap, but I started drinking it, and I really fell in love with the mystique, and the beverage itself As a sommelier, I thought this was going to be my little niche So I really focused on learning about sake about 9 years ago. I even helped finance my own trips to Japan, and I think it was a smart move on my part.

You teach a lot of people in the wine world about sake. What are the challenges?
The biggest difference between sake and wine is that it doesn't have the acidity that wine has. Even though you can find sakes that are high in acidity, it will never be as much as wine, so some wine lovers think it's missing something That's why I tell everyone to taste the sake for sake, and wine for wine because they are completely different beverages.

How do you keep up with all the sakes out there?
I'm just really geeky and love to learn It's really just about learning my stuff I have also been fortunate enough for the past six years to be invited as a judge for the US National Sake Appraisal where I get to try over 300 different types of sake, every year And I have taken notes religiously on the sakes I've judged

What do you think are some of the obstacles for sake in America?
Because of the high awareness of sake, when people are asked to try it, they are reluctant to because they have had sake before, just not very good ones I think most of us fall in love with sake when we've experienced the ginjo and daiginjo sake which open up a whole new world of sake, as opposed to the *futsushu* or regular hot sake they serve in some restaurants The other challenge is taking sake outside the box. For example If you walk into a Japanese restaurant and the chef prepares a great duck dish with a French technique, you would automatically assume you are going to have sake with it because it's a Japanese restaurant. You take people outside that Japanese restaurant and put them in a French restaurant with the same exact duck and they would not even think of having sake, even though sake might be the better pairing, so sake is kind of caught in this experiential box.

I equate sake now to where wine was right after prohibition in the 30's. Back then no one said, hey Let's go to Coney Island and take a bottle of wine with us. Their wine experience was probably limited to Italian or French restaurants back then, and drinking wine at home was kind of an oddity, yet the American public has changed towards wine everywhere. Now wine is a part of our culture Sake has to come out of the Japanese or Asian box too, for that to happen I think sake even needs a new name. People have such high awareness of sake, but are not very well informed Especially when you are talking about ginjo and daiginjo that's only been around for the last 30-40 years

So you feel people should be more experimental with sake?
Yes I think sake can be paired with any types of food

Mr Tanguay unwinds at the new taqueria, Mercadito Cantina, that he co-owns He also serves double duty as a beverage consultant at his company Tippling Bros

Some people think sake just goes with Japanese or Asian food, but that's not the case I recently did a Pizza and sake event in Sacramento People were so surprised to find out that sake and cheese is actually a great match

How is sake being used in your current place?
Well, Mercadito Cantina is a Taqueria, so we only serve tacos, and with the kind of liquor license we have, we cannot serve spirits and we had to be a little creative Here, our focus is not to do sake, but to make things that taste like tequila, so we took sake, infused it, and made something called tric-quila It has actually been written up in a few magazines. We also use wine, port, sherry, beer, vermouth, basically anything that is possible with the kind of license we have It's a lot of work, but it's also a lot of fun to come up with original drinks.

Tippling Bros
www.tipplingbros.com / paul@tipplingbros.com

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《From left》 Dashichi Kimoto Ozeki "Karatanba" Yoshinokawa Komedake" Hakushika Kuromatsu Genbei san no Onikoroshi Ozeki "Yamadanishiki" Hakushika Chokara

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Tradition meets Trendy

Brewers from Akita Sake Promotion & Export Council (ASPEC) joyously debut their clean, elegant, balanced, flavorful and exciting new sake selection at the 2008 Joy of Sake in New York City. Here is the Brewers Choice.

Hideyoshi Amakarapin Junmai Sake *(SEMI DRY)*

SMV: +1.0 Acidity: 1.4 Alcohol: 15-17%

"Ama" for sweet, "kara" for dry and "pin" for the sound of a perfectly tuned string instrument! or in this case a perfectly balanced sake! Pairs with delicately flavored foods from every cuisine. Ideal with avocado, asparagus, steamed spinach, risotto, braised tuna, scallops and chicken dishes.

Chokaisan Junmai Daiginjo *(SEMI-DRY)*

SMV: +1.0 Acidity: 1.4 Alcohol: 15-16%

From the first sip you will fall in love with this super premium sake! Matchless in its balance. A floral nose that hints of pear. A delightful aperitif; also a wonderful accompaniment throughout your meal. Try this award-winning sake with oysters, oil rich foods, nutty grains, cheeses and milky sauces.

Manabito Junmai Daiginjo *(SEMI-DRY)*

SMV: +3.0 Acidity: 1.4 Alcohol: 14.1-16%

Bottle-aged like wine this sake reveals elegant characteristics as it aerates. An exceptionally mild, rich, smooth drinkable sake with perfect balance of flavor and fragrance. A perfect aperitif that can also be enjoyed throughout your meal. Food-friendly! Serve at parties.

Dewatsuru Kimoto Junmai *(SEMI-DRY)*

SMV: +3.0 Acidity: 1.4 Alcohol: 14-14.9%

A full-bodied, mellow "kimoto" sake with slightly higher acidity. Made in the labor and time-intensive traditional "kimoto" method using naturally occurring yeast starter. This very affordable artisanal sake pairs well with "meaty" mushrooms and rich roasted or grilled vegetables, fish or chicken.

Minato "Harbor" Tsuchizaki Yamahai Nama Genshu *(SEMI-SWEET)*

SMV: +1.0 Acidity: 1.3 Alcohol: 20-21%

Tradition meets trendy in this undiluted, unpasteurized sake. Dense and rich on the palate with zesty acidity and yeasty aromas. Pour over ice in martini shaker for smoother, rounder option. Pair with fried foods, grilled vegetables, roasted meats and heartier fish.

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SHOCHU: A VERSATILE DRINK MAKING STEADY HEADWAY IN NY

After cooking for top government officials in Japan, and at the Japanese Embassy in Paris, Mr. Kazuo Mitsuya, the owner/chef of Naniwa Restaurant, came to the US as a private chef for a Japanese diplomat 40 years ago. He has seen a lot of change over the years, especially when it comes to the imbibe trends in NY. Shochu, he says, is now at the forefroot of this trend.

How do you see the trend of shochu?

About 5 to 7 years ago shochu began to pickup, and sort of exploded in the last 3 years or so due to the shochu boom in Japan. Now we carry about 25 sakes and 18 kinds of shochu, and shochu is definitely the most popular among our customers. I think people find it very easy to drink, much more so than sake because it doesn't sit heavy in your system like sake does, and it's easier for younger generations. It's much more approachable price-wise, too.

Which shochu are popular in your restaurant?

I would say Kaguranomai and Kuromaru. The Kaguranomai is popular because there aren't too many shochu that are *soba* (buckwheat) based, and this is a very good soba shochu. Also our customers like Kuromaru because it is a very clean sweet potato shochu that can hold up against bold tastes which goes with *nabe* (hot pot) very well. We have 20 different *nabe* varieties here, it is one of the things we are known for, certainly in the winter time. Another popular one is Yaemaru, a *mugi* (barley) based shochu that my customers say is quite nice with *himono* (dried fish), which is a typical izakaya dish and we have a lot of them.

Do you see a big difference in the drink orders among your Japanese and non-Japanese customers?

It doesn't seem like shochu is that popular yet with our American customers. But we do have some regular non Japanese customers that like shochu. 90% of our lunch customers are non-Japanese and 90% of our dinner customers are Japanese, and we tend to cater our menu to our customers. So our dinner menu is much more traditional Japanese, and I think it suits shochu better.

How are your customers enjoying their shochu these days?

Well, it's getting colder, so many customers have started ordering more *oyuwari* (mixed with hot water) or *oyuwari* and plum. But many of the customers also say they like the cold Kuromaru on the rocks against the hot *nabe* dishes. Shochu is very popular with Japanese women as well, and we have customers visiting from Japan that request mixing shochu with peach nectar, apple nectar, or some other nectar, so we have several nectars on hand just in case. On the other hand, most men seem to like drinking shochu straight up.

They say shochu has many health benefits. Is that another factor in shochu's popularity, you think?

I have no idea, but I do know that too much of anything is not good. My advice is, keep everything in moderation, and you won't have to worry about it.

Shochu Tidbit

Shochu is a unique drink in that many different kinds of produce can be used as base ingredients. Currently 62 different kinds of ingredients are accepted by the National Tax Administration of Japan for shochu production. The list includes brown sugar, buckwheat, dates, corn, enoki mushrooms, shiitake mushrooms, konbu (seaweed), pumpkin, chestnut, brown rice, saffron, carrots, aloe, tomato, shiso, milk, catnip, sesame, onion, sugar cane, and scallion, among others.

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Vol.14 Hei-hachi-ro

Greenwich Grill is a versatile restaurant occupying two floors in Tribeca. The basement level is an Edo-mae style sushi bar serving authentic sushi, and on the street level, they offer Pacific Grill - their original fusion of Californian, Italian, French and Japanese cuisines. Only the freshest seasonal ingredients are prepared with their unique culinary style, and it's sure to make your taste buds sing with joy. Their grilled "KUROBUTA" Pork is slow-cooked Berkshire pork in herb sauce deliciously served with green asparagus. To bring out the true sweetness of the pork, Hei-hachi-ro is the perfect companion for this dish. Serve Hei-hachi-ro with hot water, and bask in the splendid harmony of flavors.

-Hayato Hishinuma-

Information

Place to enjoy "Hei-hachi-ro" Shochu at *Greenwich Grill*
http://www.greenwichgrill.com/
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Please refer to the Events page

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House Foods

It Takes 2 To Tofu!

It does take 2 to Tofu! — our way. And this dance definitely requires a partner. We don't mean the partners in the traditional dance, but a partner as in "Dancing with the Stars"—The TV Show.

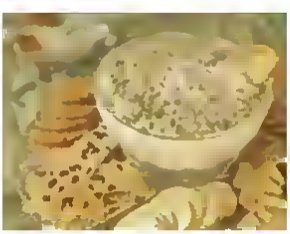
Here are some basic steps that our Tofu partners need to know. Tofu, itself, is absolutely neutral. It doesn't reflect any taste or flavor. It, in fact, absorbs flavors and sauces easily and adapts to the taste and seasoning of any of its partners. Thus, partnering with HOUSE FOODS' Tofu, shows that our product will combine with different types of fresh vegetables to make delicious food even healthier.

Soft (Silken)

Medium Firm

Firm

Extra Firm



Tofu Mushroom Spread Makes: 2 cups

Ingredients.
1/2 package (3 1/2 oz)
House Organic Tofu Firm or
House Premium Tofu Firm
3 Tbsp butter or margarine
8 oz button mushrooms, sliced
2 cloves garlic, minced
¼ cup minced shallots
2 tsp mushroom soup concentrate or to taste (optional)
Pinch salt
¼ cup chopped toasted walnuts
Snipped chives

Directions:
1 Melt butter in a skillet over high heat until browned
2 Add mushrooms. Reduce heat and sauté 2 to 3 minutes.
3 Add garlic and shallots. Sauté 1 minute.
4. Stir mushroom soup concentrate and salt into pan juices. Remove from heat and let cool
5 Purée Tofu in a food processor. Add mushrooms, liquid and walnuts until finely chopped
6 Transfer mixture to a serving dish and refrigerate. Garnish with chives.

Serve With crackers.

For more information, free recipes and the benefits of Tofu, visit our website **www.house-foods.com** or Call 1-800-TRY-TOFU (879-8638)

House Foods America Corporation 7351 Orangewood Ave. Garden Grove, CA 92841

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LIFESTYLE

FOCUS: LIFE & FASHION

TENUGUI: JAPAN'S MOST VERSATILE CLOTH

ASK THE BEAUTY GURU VOL.11

YOSHIHIDE YONEZAWA OF YO-C SALON

JAPANESE LESSON # 14

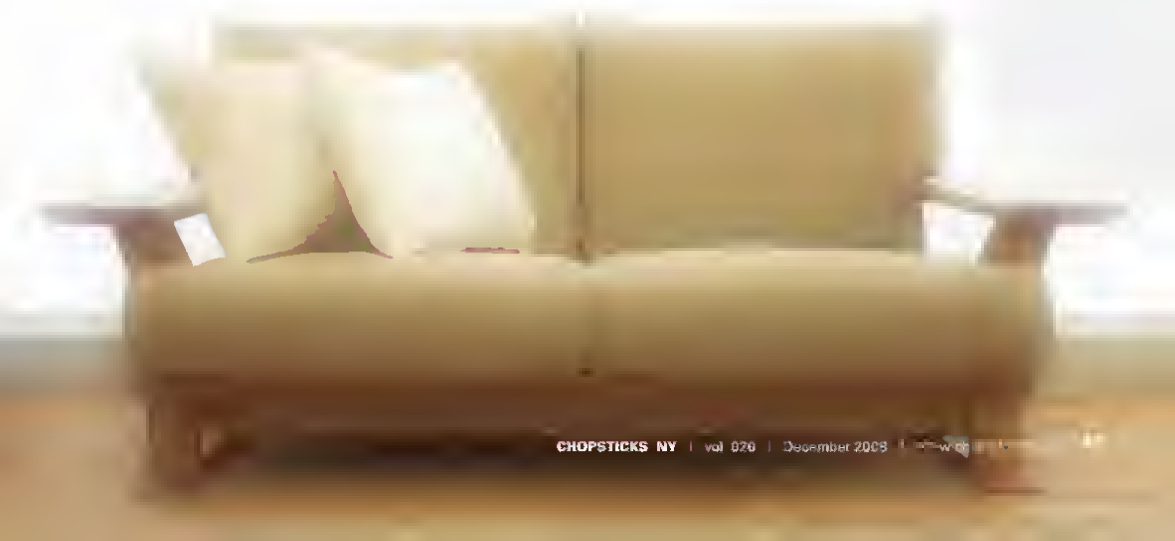
"-NI IKIMASU" : VERB 2

LISTINGS

BEAUTY

HEALTH

SCHOOL



FOCUS * LIFE & FASHION

TENUGUI: JAPAN'S MOST VERSATILE CLOTH

It turns out I've owned *tenugui* without really knowing what it was. Some of them are framed and hanging on the walls of my apartment. To me the cotton cloth was a nice souvenir from Japan that could make a pretty decoration. I wasn't completely wrong, but I wasn't completely informed either.

Recently, I met Ms. Run Kippenbrock, owner of Wuhao New York, an online company that sells *tenugui*, to discuss the history and evolution of this rectangle of cloth. I also needed her to shed some light on what I assumed were handkerchiefs that now sit above my couch and bed. I underestimated *tenugui*. A versatile cloth whose meaning is derived from *te* (hand) and *nugui* (to wipe), tenugui began as a modest towel, but evolved into much more.

The earliest known use of tenugui can be traced back to the Kofun Era (mid 3rd to mid 6th Century) when a clay figurine, known as a *haniwa*, was found with a cloth tied around its head. During the Kamakura Era (late 12th Century -1333), samurai lined their helmets with *tenugui*, which absorbed the sweat from their foreheads during battle. Centuries later, I've noticed that sushi chefs and waiters continue to wear tenugui as headgear. Widespread use of *tenugui* among nobles, who used them as hand and face towels, began in the Heian Era (794–late 12th Century). I've always thought these cloths were too pretty to use to scrub one's face, but according to Ms. Kippenbrock, the 100% cotton fabric is what made – and continues to make – this cloth durable.

Tenugui's popularity increased in the Edo Era (1603-1867), when Kabuki actors designed their own personal tenugui for use on stage. They were treated as business cards for the actors, with fans purchasing them as a show of support. This sparked competition among commoners at the sento, or public bath. At the bath, people in the community would show off their tenugui, leading to design contests. In addition, merchants started designing *tenugui* with their family emblems to use as advertisements for their shops.

The existence of tenugui decreased during World War II, when the limited supply of cotton and the Cotton Control Act restricted the production of *tenugui*. Because there was a limit of only two tenugui per family per year, its use in the household declined. After the war, restaurants and shops revitalized the custom of making tenugui as advertisements. From there, *tenugui* evolved into a kitchen towel rather than a bath towel.

Today *tenugui* is enjoying another rebirth. With a versatility that lends itself to many uses beyond that of a standard towel, the tenugui of today are being used as placemats, scarves, and, in my case, framed artwork.

This being the Christmas season, another practical way in which *tenugui* can be used is to wrap gifts with it, which is something Ms. Kippenbrock taught me how to do. At first I was intimidated, but after Ms. Kippenbrock wrapped a bottle of wine in two minutes, I realized it's an easy way to dress up a present. The rectangular shape of the *tenugui* lends itself well to oblong objects such as wine bottles and DVD boxes. Lay the *tenugui* lengthwise on a table, place the bottle or box in the center, fold the sides over and twist the ends. It's as simple as that. I also learned how to wrap apples, the finished product looked like a wreath. Attractive and functional, a gift wrapped in *tenugui* is two presents in one. Not only is it an inexpensive alternative to wrapping paper, the reusable *tenugui* is also environmentally friendly.

The easiest part about *tenugui*, Ms. Kippenbrock tells me, is that there are no rules. With *tenugui*, Japanese culture meets the world's imagination. Ms. Kippenbrock's approach is about the tradition of the craftsmanship and the history of a simple towel combined with one's own style. It lined the helmets of samurai, served as a business card for Kabuki actors, washed backs at public baths, and triggered design competitions. Now it adorns walls, decorates tables, and wraps gifts. What will your *tenugui* do for you?

—— Reported by Susan Hamaker

Wuhao New York, Inc.
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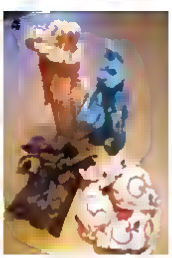
TEL. 212-231-8126 FAX. 212-231-8121
www.wuhaonyc.com / info@wuhaonyc.com



1. *Tenugui* as artwork. Wuhao New York owner Run Kippenbrock (right) and I pose with a *tenugui* scroll and framed *tenugui*. **2.** Traditional patterns of *tenugui* made popular by Kabuki actors. **3.** I was surprised by how easy it was to wrap a bottle of wine with a tenugui. **4.** Using *tenugui* as gift wrap is a beautiful and environmentally friendly way to dress up a present.

ASK THE BEAUTY GURU —VOL 11—

HEAD SPA FOR PERFECT HAIR AND SKIN

— YO-C SALON

Mr. Yoshihide Yonezawa has worked in Tokyo, Paris, and New York as a hair stylist, and brings the best of all of those worlds to his salon, Yo-C Salon. At his salon, hair care is also an integral part of the philosophy.

Working in different cities around the world, were there significant differences in hair styling?

Well, working in Japan it was all about controlling volume. Asian people have a lot more hair, and each strand is a lot thicker compared to those of Westerners, so it's inevitable for it to go all over the place while Westerners tend to have less hair, and thinner hair making it naturally flatter, so in the US and in Europe hair styling is very much concentrated on maximizing volume so yes, it is different. In Paris, I learned a very valuable skill, which is to shape the hair while blow drying.

What do you think about the hair styling trends in NY?

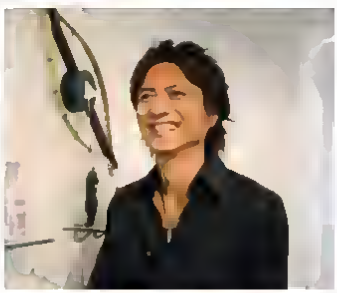
When I first came to NY in 2003, I was surprised that the NY hairstyles were sort of conservative compared to other places I've seen, especially with long hair. It was all sort of one-length hairstyle and no layers back then. Even if I wanted to cut some heavy parts off to give it a more natural look, customers would say no, no, leave it, not that anything is wrong with straight lines because I think straight lines are beautiful, but too many people had the same do at the time. Now, people are more inclined to cut the heavy parts off. There is a lot more movement in the hairstyles now with people preferring lots of layers, shaggy ends, and zigzag lines.

What are some of the hair care treatments that you offer here?

We offer the 3-step hair treatment from L'Oreal Expert Series, and a Japanese 3-step hair treatment, which are both customizable to all types of hair, and work extremely well. Both systems focus on creating and restoring health from the core of the hair, and they are both very effective. But the Head Spa, I think, is probably the number one treatment I would recommend right now. It is really important to clean the pores of your scalp because clogging it could not only affect the health of your hair, but also your facial skin. If your scalp is clogged up, it can cause a break out that can reach all the way down to your face. Clogged pores also contribute to hair loss in a major way. Clearing the pores make the hair healthy from its roots, and the treatment itself involves scalp massage that helps circulation, and brings relaxation, and it's good for you all around. Unfortunately regular shampoo cannot unclog the pores, so you have to have it deep cleaned once in a while. You'll be surprised how good it feels afterwards.

What are some hair care products you recommend?

Nigelle LX is a great product for the scalp. This is the product we use for our Head Spa services here. We also carry the home use products here so that our customers can keep up the treatment on their own because continuation is very important in order to maintain the health of your scalp. In terms of hair, the L'Oreal Expert Series is great. The Kerastase Series is also a great product. This product has a bit of a buzz going in the industry now, but I think it's one of the best out there.



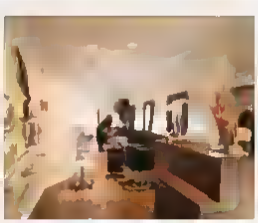
Mr. Yonezawa is a well rounded stylist, but he says his forte is cutting. His sharp eye for fashion allows him to be precise yet edgy in his approach.

Do you have any tips for our readers?

It's getting colder out, and this may dry out your hair, so I would suggest deep conditioning your hair at least once a week. It works even if you wash it off right away, but it's better to wait for about fifteen minutes before you wash it off to let the hair really absorb the conditioner.

Through his experience in Vidal Sasson, Oscar Bond, and other renowned salons in Tokyo, Paris, and New York, Mr. Yoshihide Yonezawa opened Yo-C Salon in the East Village in April. His sense of style, techniques, and attention to detail has already earned him a great reputation. The calm, cozy, and relaxed atmosphere of YO-C salon along with the friendly staff is inviting, and you will feel and look like a brand new person once they are done with you.

Yo-C Salon
225 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
New York, NY 10003
TEL. 212-529-0355 / www.yo-csalon.com



Beauty Guide

HAIR SALON

Upper West — Hoshi Coupe III
280 Broadway (at 100th St.) — F $40- M $40-
212-663-0480

Upper East — Giovanni-Sacchi
1364 Lexington Ave. (bet. 90th & 91st St.) — F $50 M $30-
212-360-5557

Upper East — Michi
206 E. 60th St. (bet. 2nd & 3rd Ave.) — F $70 M $50-
212-752-9229

Upper East — Midoma Salon-Gallery
435 E 75th St. (bet. York & 1st Ave.) — F 100- M 100-
917-432-2967

Upper East — Tomoko Shima Hair Salon
171 E 92nd St. (bet. 3rd & Lexington Ave.) — F $55 M $50-
212-722-8828

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic straight perms and colorings, Salon Vijin lends the way in hair styling and care for the future. Weekdays 10am-7pm weekend 10am-6pm. Appointment recommended
10 Rockefeller Plaza, Concourse Level — F $54 M $57
212-664-0864 www.salonvijin.com

Midtown West — Mingle New York
10 W 56th St. 2nd Fl. (bet. 5th & 6th Ave.) — F $80- M $70-
212-459-3320

Midtown West — Mitzu
57 W 57st St. #1204 (at 6th Ave.) — F $145 M $115
212-757-5300

Midtown East — Eiji International
601 Madison Ave 5th Fl (bet.57th &58th St) — F $125- M $90-
212-838-3454

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Park & Lexington Ave.) — F $95 M $60
212-686-2830

Midtown East — Hisako Salon
141 E. 47th St. 2nd Fl. (Lex. & 3rd) — F $55- M $45-
212-759-7540

Midtown East — Izumi Salon
22 E. 40th St. 2nd Fl. (Madison & 5th Ave.) — F $55- M $43-
212 581-0468

Midtown East — Kiara
515 Madison Ave. (at 53rd St.) — F $49- M $37
212-832-2550

Midtown East — Manish
231 E. 53rd St. (bet. 2nd & 3rd Ave.) — F $45- M $35-
212-755-2523

Midtown East — RH Plus Salon
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905 3rd Ave. 2nd Fl. (bet. 49th & 50th St) — F $90- M $90
212-644-8058 www.rhplusny.com

Midtown East — Momotaro
645 5th Ave. 2nd Fl. (bet. Madison & 5th Ave.) — F $90- M $48-
212-759-2392

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park and Madison) — F $67 M $72-
212-888-4744

Midtown East — Shige Kosuda
141 E 55th St. (bet. 3rd & Lexington Ave.) — F $75 M $50-
212 759-2357

Midtown East — Wave 55
1059 2nd Ave. (bet. 55th & 56th St.) — F $90- M $45-
212-355-7399

Chelsea — Hisako Salon

Located in the heart of Chelsea is the sister salon to Hisako Salon in Midtown East that has catered to both Japanese and local clientele for over 2 decades. Walk-ins are always welcome. Opened 7days Mon-Fri until 8pm
183 7th Ave. (bet. 20th & 21st St) — F $60 M $45
212-989-2233

Chelsea — Hoshi Coupe I
259 W. 18th St. (bet. 7th & 8th Ave.) — F $50- M $50
212-255-0770

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.) — F $55 M $55
212-620-3949

Gramercy — Hayato New York
125 E. 23rd St. 2nd Fl. (Park & Lex Ave.) — F $90- M $90-
212-473-7373

West Village — SEI-TOMOKO
142 W. 4th St. (Washington Sq. Pk & 6th Ave.) — F $35- M $35-
212-477-5478

West Village — YUI Salon

Must try HEAD SPA with SHIATSU at the newly opened Hair Salon! Shiatsu massage after the deep scalp cleansing eases muscle tensions and promotes blood circulation to the scalp, neck and shoulders. It makes you look youthful with shiny hair.
323 W 11th St. (Greenwich & Washington) — F $70- M $60
212-647-9303 www.yuisalon.com

East Village — ARTE Salon

Now offering Head Spa, Shiatsu massage and deep cleansing of the scalp in a private room lets you experience an extreme relaxation. It's recommended to scalp dryness, flakes and low volume hair. Free KERASTASE treatment (reg. $35) for first time customer
294 Elizabeth St (bet. Bleecker & Houston St.) — F $70- M $70-
646-331-8124 (Haruna) www.arteonline.com

East Village — Olala
149 Avenue A (bet. 9th & 10th Sts.) — F 45- M 45-
212 777 5252

East Village — Hair Mates Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.) — F $45- M $40-
212 777 4612

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd & 3rd Ave.) — F $45- M $40
212-505-0363

East Village — i Salon
150 E. 14th St. (at 3rd Ave.) — F 25- M 31
212-505-0537

East Village — K2 Salon
218 E. 10th St. (bet. 1st & 2nd Ave.) — F $80- M $50-
212-260-5196

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1059 2nd Ave (bet 55th & 56th St)
212 355 7399 www.wave55salon.com
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Health Guide

East Village **Lotus Salon on Ave. A**
31 Ave. A (bet. 2nd & 3rd St.) F $70
212-475-2749 M $55

East Village **Pirika Salon**
233 E. 4th St. (bet. Ave. A & B) F $60
212-473-6208 M $50

East Village **Powder Room**
319 E. 9th St. (bet. 1st & 2nd Ave.) F $60
212-677-2020 M $50

East Village **SEI-TOMOKO**
240 E 13th St. (bet. 2nd & 3rd Ave.) F $35-
212-533-6613 M $35-

East Village **SEI-TOMOKO 02**
126 E 4th St. (bet. 1st & 2nd Ave.) F $35-
212-473-3323 M $35-

East Village **Yo-C Salon**

Cut by the owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance from Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $220. Student discount available

225 East 5th St. (bet. 2nd & 3rd Ave.) F $75
212-529-0355 www.yo-carlon.com M $75

Lower Mhn **Hoshi Coupe Soho**
143 Prince St. (bet. Sullivan St. and 6th Ave.) F $100-
212-353-1008 M $70-

Lower Mhn **Lotus Salon on North Moore**
34 North Moore St (bet. Hudson & Varick St.) F $30
212 219-3539 M $70

Lower Mhn **Lotus Salon on Prince st.**
7 Prince St. (bet. Elizabeth & Bowery St.) F $90
212-219-3283 M $75

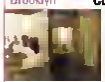
Lower Mhn **Lotus Salon on Reade St.**
141 Reade St. (bet. Hudson & Greenwich St.) F $100
212-608-7766 M $70

Lower Mhn **O Hair**
19 Bleecker St. (bet. Mott & Elizabeth St.) F $94
212-614-6729 M $94

Lower Mhn **Shizen**
127 E. 9th St. (Bet. Ave. B & C) F $65
212 777 2128 M $65

Lower Mhn **Tokamichi Hair**
35 Great Jones St. (Lafayette & Bway) F $75-
212-420-7979 M $75-

Brooklyn **Commune Salon & Gift**



Commune's a hair salon and a gift boutique located in Williamsburg. We provide gentle hair services including quality Japanese treatments and low-chem cal processes. Our heart and section offers a collection of creative jewelry and accessories.

191 Grand St. (bet. Driggs & Bedford Ave.) F $55-
718-384-7412 www.communesalon.com M $45-

Upstate **Akane Salon**
7 E. Hartsdale Ave. Hartsdale NY 10530 F $55-
914-948-0216 M $45-

Upstate **Hair Studio NAKA**
287 Halstead Ave. Harrison NY 10528 F $60-
914-835-0045 M $50-

Upstate **Hiro's Hair Salon**
53 Purchase St. Rye NY 10580 F $60
914-921-3939 M $50

Upstate **Momotaro**
2 Spencer Pl. 2nd Fl. Scarsdale NY 10583 F $60-
914-472-5897 M $50-

Upstate **Salon Shin**
731 White Plains Rd. Scarsdale NY 10583 F $50-
914-472-9817 M $45-

Upstate **Salon Susan**
19 E. Hartsdale Ave., Hartsdale, NY 10530 F $10
914-946-7475 M $30

Long Island **LI Wave**
18 Haven Ave. Port Washington NY 11050 F $40
516-883-3046 M $30

New Jersey **Akane Salon**
2024 Center Ave. Fort Lee NJ 07024 F $40-
201-461-3644 M $30-

New Jersey **Katsuko Salon**
2093 Lemoine Ave. 11F Fort Lee NJ 07024 F $60
201-585-9658 M $40

New Jersey **Michi**
565 River Rd. Edgewater NJ 07020 F $50-
201-941-4489 M $40-

New Jersey **Salon Tomo**
1817 Parker Ave. Fort Lee, NJ 07024 F $50
201 346-0501 M $45

New Jersey **Tosh Hair Suprema**
1550 Lemoine Ave. Fort Lee NJ 07024 F $45-
201 461-5642 M $40

SPA

Midtown West **Excy Lasar Hair Removal**
147 W. 35th St. (bet. 6th & 7th Ave.) Upper lip
212-695-1818 $50

Midtown West **Nihon Oay Spa**
15 W 44th St 10th Fl (bet 5th & 6th Ave.) $40-
212 575-7562

Midtown West **SHIZUKA new york**
7 W 51st St. 6th Fl (bet. 5th & 6th Ave.) $25
212-644-7400

Midtown West **Spadium**
49 W 32nd St. (bet. 5th & Broadway) $90
212 967-3131

Midtown East **MOONFLOWER SPA**

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11 E. 41st St. 3rd Fl (bet. 5th & Madison Ave.) $75
212-683-8729 www.moonflowerspa.com / 60min

Korea Town **Aura Wellness Spa**
49 W 33rd St.(bet. Broadway & 5th Ave.) $70-
212-695-3558

Chelsea **Suppla Spa**
55 W 19th St. 2nd Fl. (bet 5th & 6th Ave.) $65/1h
212 929-5346

East Village **TAMAGO Skincare**
251 E 13th St. (bet. 2nd & 3rd Ave.) $40/h-
212 505-1599

Lower Mhn **Canne Beauty Center**
127 Baxter St. (bet. Canal & Hester St.) $45/h
212-941 7118

Lower Mhn **Facial Spa**
170-172 Canal St. #303 (Mott & Elizabeth St.) $35/30min
212-625-5114

Lower Mhn **KSS Beauty Spa**
187 Centre St. (bet. Canal & Hester St.) $40
212-966-3531

Lower Mhn **NY Chinatown Nutrition Ctr**
9 E. Broadway Rm 301 Weight
917-822 0310 Loss

Lower Mhn **Spring Thyme Wellness**
75 Nassau St. (bet. Fulton & John St.) $40-
212 385-4673

Queens **este de doronko**
119-49 Union Tpk. Forest Hills, NY 11375 $60-
917-886-4004

Upstate **este de doronko**
21 Lake St. White Plains, NY 10603 $60-
917-886-4004

New Jersey **King SPA Sauna**
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Midtown East **Oo-in Center**
211 E. 43rd St. #1606 (bet. 2nd & 3rd Ave.) $120/h
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Lower Mhn	**Soho Howard Salon**	
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Lower Mhn	**Health Trail CO**	
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130 W. 42nd St. #511 (bet. 6th Ave & Bway) 516-457-3656		$75/ visit
Midtown West	**NY Acupuncture & Herb**	
250 W. 57th St. #1330 (at Broadway) 212-957-6668		$100 /visit
Midtown West	**Nihon Medical Group**	
15 W 44th St 10th Fl (bet. 5th & 6th Ave.) 212-575-6310		$60-
Midtown West	**Edeen Chan**	
115 W 57th St. Su te 511 (6th & 7th Ave.) 212-974-2000		$100/h
Midtown East	**David L. Zeng**	
14 E. 34th St. 6th Fl (bet. 5th & Madison Ave.) 212-695-1773		$60 /50m n
Midtown East	**Chun Yuan Li**	
141 E. 55th St. #9D (bet. Lex & 3rd Ave) 212-750-0364		$90/ visit
Midtown East	**Anny Nature Center**	
137 E 47th St. (bet. 3rd & Lexington Ave.) 212-317-2720		$50/ visit
Midtown East	**Acumed Center**	
150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) 212-688-8877		$80/ 60m n
Midtown East	**41st Street Medical**	
18 E 41st St (bet 5th & Madison Ave.) 212-679-0041		$90/ 120m n
Chelsea	**Yoshiko Kamiyama**	
20 W 20th St. #311 (bet. 5th & 6th Ave.) 914-654-6804		Herbo -pathy
Chelsea	**Love & Compassion**	
46 W. 21st St. 7th Fl (bet. 5th & 6th Ave.) 212-242-9701		$120 /2h
East Village	**SuHu Natural Health**	
1 Un on Sq W #715, (at E 14th St.) 212-691-8281		$90/ visit
Queens	**Healing Hands**	
212-33 39th Ave. #240 Bayside, NY 11361 516-467-3656		$60/ visit
Queens	**Chin Kei**	
133-47 Sanford Ave. #1G Flushing, NY 11355 718-661-7222		$50 /45m n
Long Island	**Kimura Acupuncture**	
518 Lakeville Rd. New Hyde Park, NY 11040 516-775-0776		$80/acu $40/ear

DOCTOR

Upper East	**Fay M. Ohsumi MD**	
117 11 E 84th St. #1B (Lex & Park Ave.) 212-249-8121		Internist.
Midtown West	**Nihon Medical Group**	
15 W. 44th St. 10th Fl. (5th & 6th Ave.) 212-575-6310		General Clinic
Midtown West	**M. Sonodo MD**	
200 W. 57th St. #506 (at 7th Ave.) 212-977-8767		OB/GYN
Midtown West	**Luis Fujimoto DDS**	
250 W. 57th St. #2212 (bet. Bway & 8th Ave.) 212-315-3136		Dentist
Midtown West	**Anshin Medical Center**	
36 W. 44th St. #303 (bet. 5th & 6th Ave.) 212.730-8010		General Clinic
Midtown West	**41st Street Medical**	
18 E. 41st St. (bet. Madison & 5th Ave.) 212.730-8010		General Clinic
Midtown East	**Yamagata Dental**	
230 Park Ave. #525 (bet. 45th & 46th St.) 212-867-1188		Dentist
Midtown East	**Oversea Japanese Clinic**	
11 E. 47th St. 2nd Fl. (bet. Madison & 5th) 212-223-3777		General Clinic
Midtown East	**Mitsugu Shimmyo**	
345 E. 37th St. #203 (bet. 1st & 2nd) 212-967-5700		Dentomet st
Midtown East	**Haruyo Fujiwaki PhD**	
3 E. 28th St. (bet. 5th & Madison Ave.) 212-228-2527		Psychologist
Korea Town	**Japanese Medical Practice**	
55 E. 34th St. 2nd Fl. (bet. Park & Madison) 212-989-2118		General Clinic
Chelsea	**Haruna Miyamoto SW**	
304 W 19th St. #3C (bet. 8th & 9th Ave.) 347-403-3501		Social Worker
New Jersey	**Oversea Japanese NJ**	
47-49 Halstead Ave. #101 Harrison, NJ 10528 914-381-8888		General Clinic
New Jersey	**Otsuka Shiko**	
1617 Park Ave. Fort Lee, NJ 07024 201-461-0130		Dentist
New Jersey	**New Jersey Clinic**	
2231 Lemoine Ave. Fort Lee, NJ 07024 201-944-1006		General Clinic
New Jersey	**Japanese Women's Center**	
870 Palisade Ave. 3rd Fl. Teaneck, NJ 07666 201 747 2294		OB/GYN
New Jersey	**Evergreen Pediatrics**	
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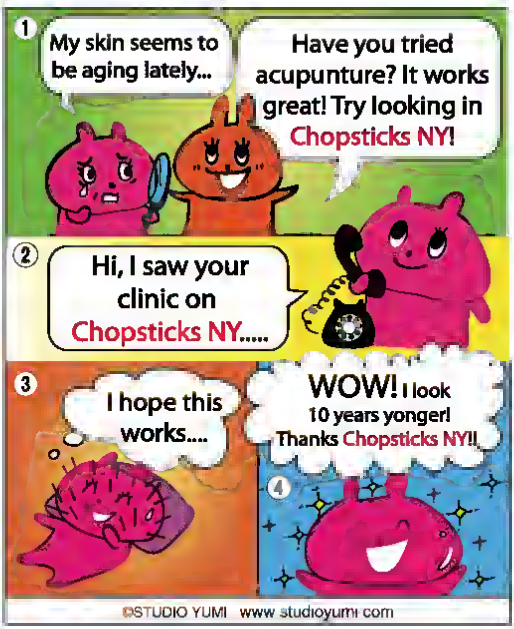
Illinois	**June Bees**	
1330 St. James St. Palatine IL 7007 800-567-0541		Health Product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School Guide

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Upper East — **Musical Kids International** — Japanese
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212-996-5988

Midtown East — **Amity Language Institute** — Japanese
126 E 40th St #203 (bet Park & Lex Ave)
212-697-8374

Midtown East — **Japan Society** — Japanese
333 E 47th St (bet 1st & 2nd Ave)
212-832 1155

Midtown East — **Language House** — Japanese
545 Fifth Ave, fl 510 (at 45th St)
212-949-5455

Midtown East — **PC TECH** — Japanese
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Chelsea — **ABC Language Exchange** — Japanese
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212-563-7580

Chelsea — **Tann** — Japanese
43A W 13th St (bet 5th & 6th Ave.)
212-645-2800

Lower Mhn — **NYCNOA** — Japanese
273 Bowery St, Lower Level (at E. Houston)
646-314-7426

Upstate — **Japanese Study Hall** — Japanese
64 Calvert St Harrison, NY 10528
917-607-2917

New Jersey — **JAS of NJ** — Japanese
304 Main St 2nd fl Fort Lee, NJ
201-461 5133

TRADITIONAL

Upper West — **Ikenobo Society NYC** — Ikebana
30 W 60th St 6K (Columbus & Broadway)
212-757-6748

Upper West — **Sogetsu Ikebana School** — Ikebana
201 W 70th St 1st Amsterdam Ave)
212-873-6115

Upper East — **Earthworks Pottery** — Pottery
1705 1st Ave (at 88th St)
212-876-6945

Upper East — **Urasenke Chanoyu Ctr** — Sado
153 E. 56th St (bet. 3rd & Lexington Ave)
212 371-6161

Midtown West — **Ellie's NY Floral Design** — Ikebana
15 W 44th St 11th Fl (bet 5th & 6th St)
212-221 3696

Midtown West — **New York Toget School** — Pottery
5 W. 30th St 3rd Fl (bet 5th & Broadway)
212 268-4711

Midtown West — **The Nippan Club** — Sado
145 W 57th St (bet 6th & 7th Ave)
212 581-2223

Chelsea — **The Ohashi Institute** — Shiatsu
147 W 25th St 6th Fl (6th & 7th Ave)
800-810-4130

West Village — **Koho School of Sumi-E** — Calligraphy
64 MacDougal St (at W Houston St)
212 673-5190

Lower Mhn — **Ikebana Flowers New York** — Ikebana
173 Lafayette St, Suite 207
212 255-6799

Lower Mhn — **Kampo Culturel Center** — Calligraphy
31 Bond St (bet Lafayette St & Bowery)
212-228-3003

Lower Mhn — **Krmisen Katada** — Dance Music

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nfo@ikebanany.org
212 724-7097

Japan — **Ohara School of Ikebana** — Ikebana
ohe.anyc@aol.com
646-314-9597

MARTIAL ARTS

Upper West — **Kokushi Buda Institute** — Karate
332 Rivers de Dr (bet 105th & 106th St)
212-866-8777

Upper West — **Shorinryu Matsubayashi** — Karate
131 W72 St 2R (bet Amsterdam & Columbus)
212-875-8926

Upper West — **Shotohan Karate-Do NY** — Karate
2121 Broadway 4th FL (at 74th St)
212-799-5500

Upper West — **UWS Kenshikan Karate** — Karate
528 Columbus Ave (bet 105th & 106th St)
917-291-0487

Upper East — **NYC Kendo Club** — Kendo
351 E 74th St 5th FL (bet 1st &2nd Ave)
212-874-8181

Upper East — **Ultimate Karate USA** — Karate
1950 3rd Ave 3rd Fl (at 107th St)
212-426-4668

Upper East — **WTKO Honbu Dojo** — Karate
206 E 83rd St (bet 2nd & 3rd Ave)
212 207 1307

Midtown West — **Aikido of Manhattan** — Aikido
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212-675-0151

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Midtown West — **New York SATO OOJO** — Karate
257 W 39th St 14Fl (bet 7th & 8th Ave)
646-235-0253

Midtown West — **Shinjinbukan New York** — Karate
250 W 57th St #528 (Broadway & 8th Ave)
917-400-5183

Midtown East — **Kenshikaikan Karate** — Karate
YMCA, 224 E 47 St (bet 2nd & 3rd Ave)
212-756-9600

Midtown East — **N Y Shorin Ryu Karate** — Karate
37 W 26th St #9 (bet. Broadway & 6th Ave)
212-490-9600

Chelsea — **Sand Street Dojo** — Aikido
214 W 29th St 3rd Fl (bet 7th & 8th Ave)
212-477-0899

Chelsea — **Eizanryu Jujitsu Biwako** — Jiu Jitsu
214 W 29th St 3rd Fl (bet 7th & 8th Ave)
212-260-0027

Chelsea — **New York Aihikai** — Aikido
142 W 18th St 2nd Fl (bet 6th & 7th Ave)
212-242-6248

Chelsea — **ShorinjiKempo NYC** — Karate
151 W 26 St 6R (bet. 6th & 7th Ave)
917-721 6729

Chelsea — **Tiger Schulmann's** — Mix
39 W 19th St (bet. 5th Ave & Broadway)
212-727-0773

Chelsea — **U.S Budo Kei-Kan** — Karate
110 W 14th St 2 Fl (bet 6th & 7th Ave)
212-807 7338

Chelsea — **World Oyama Karate** — Karate
35 W 31st St 6R (bet 5th Ave & Broadway)
212-625-7705

Chelsea — **World Saido Karate** — Karate
61 W 23rd St 2nd Fl (bet 5th & 6th Ave)
212 924-0511

West Village — **New York Jiu Jitsu** — Jiu Jitsu
646 Broadway Lower Level (at Bond St.)
212-343-1310

West Village — **Shin-Budohai Honbu** — Aikido
77 8th Ave. Lower Level (at 14th st.)
212-431-1378

East Village — **Karate Honmo Dojo** — Karate
64 E 4th St (bet 2nd Ave & Bowery)
646-438-0057

East Village — **World Kanrenkai Karate** — Karate
4 W 13th St 3rd Fl (at 13th St)
212-877 7226

Lower Mhn — **Kan Zen Institute** — Kendo
54 Thomas St (bet. Church & W.Broadway)
212-306-8104

Brooklyn — **Japan Karate Assoc** — Karate
565 F 5th Avenue (at 16th Street)
718-709-9345

Queens — **School of Toijutsu** — Mix
475 Onderdonk Ave Ridgewood, NY 11385
917-445-7035

New Jersey — **Ridgewood Karate School** — Karate
30 College Pl R dgewood NJ 07450
201-447 2272

OTHER

Midtown West — **The Nippan Club** — Dance
145 W 57th St (bet. 6th & 7th Ave)
212 581 2223

Queens — **The Arts Cure Center** — Dance
33-24 Northern Blvd (bet. 33rd & 34th St)
718-726-3581

New Jersey — **Saori** — Other School
490 Curry Ave, Englewood NJ
201-567-5771

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Japanese Lesson #14

～いきます ／ ～かえります

~ ni ikimasu

verb 2: to go~ / to return~

Many of you plan to travel during this upcoming holiday season. You'll likely hear exchanges such as this: "Where are you going over Christmas?" "I'm going to the Bahamas." In Japanese, the verb "ikimasu" (to go) is useful in this situation.

Tokyo ni ikimasu. (I'm going to Tokyo.)
Gurando Kyanion ni ikimasu. (I'm going to the Grand Canyon.)

As you can see, the structure is "name of place + ni + ikimasu." "Ni" is a particle introducing direction and destination, just like "o" introduces an object and "wa" introduces a topic. Along with "ikimasu," you might want to learn "kaerimasu" (to return).

Tokyo ni kaerimasu. (I'm returning to Tokyo.)
Uchi ni kaerimasu. (I'm going home.)

Look at the following conversation between Mr. Suzuki and Mr. Smith.

Smith: **Suzuki-san, nenmatsu, doko ni ikimasu ka.** (Mr. Suzuki, where are you planning to go at the end of the year?)
Suzuki: **Nihon ni kaerimasu. Sumisu-san wa?** (I'll go back to Japan. How about you, Mr. Smith?)
Smith: **Burajiru ni ikimasu.** (I'm going to Brazil.)
Suzuki: **Ii desu ne. Itsu kaerimasu ka.** (That's great. When are you coming back?)
Smith: **Gantan ni kaerimasu.** (I'm coming back on New Year's Day.)

Illustration by *Ai Tateheyashi*

The verb "ikimasu" means only "to go," so if you want to emphasize that you are traveling around an area, you can put the noun "ryokou" (travel) before "shimasu" (to do) and say "ryokou shimasu."

Watashi wa Afurika o ryokou shimasu. (I'll travel around Africa.)

In this case, you cannot use "ni" to introduce the destination but must instead use "o" to signify the location where you will travel.

NEW WORDS

ni: to, toward, at **uchi**: home, house
nenmatsu: at the end of the year **doko**: where
itsu: when **gantan**: New Year's Day
ryokou: travel, trip, journey

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Japanese Book Ranking *(data provided by Kinokuniya Bookstore)*

PERIOD PIECE ON PARADE IN PAPERBACKS

HARDCOVER TOP 5 IN JAPAN (11/10-16)

	Book title	Author	Publisher
1	*Shin Ningen Kakumei vol 19*	*Daisaku Ikeda*	*Seikyo Shinbunsha*
2	*Toda Gokakusei no Noto wa Kanarazu Utsukushii*	*Aya Oba*	*Bungeishunju*
3	*Nou ni Ii Koto Dake o Yarinasai*	*Merci Shimoff*	*Mikasa Shobo*
4	*Seijo no Kyuusai*	*Keigo Higashino*	*Bungeishunju*
5	*Innocent Guemlla no Shukusai*	*Takeru Kaido*	*Takarajimasha*

THE MONTHLY PICK

TODAI GOKAKUSEI NO NOTO WA KANARAZU UTSUKUSHII

Todai is the highest ranked educational institute in Japan and the most competitive university to enter. Based on the premise that "The note-books taken by Todai students are elegant" a writer analyzed the ways the Todai students take notes. This book has a lot of visual aids and exhibits how note-taking techniques contribute to improving scholastic ability. (Rank #2)

PAPERBACK TOP 5 IN JAPAN (11/10-16)

	Book title	Author	Publisher
1	*Usouso*	*Megumi Hatakenaka*	*Shinchosha*
2	*Yougisha X no Kenshin*	*Keigo Higashino*	*Bungei Shunju*
3	*Higurashi 1*	*Miyuki Miyabe*	*Kodansha*
4	*Higurashi 2*	*Miyuki Miyabe*	*Kodansha*
5	*Higurashi 3*	*Miyuki Miyabe*	*Kodansha*

THE MONTHLY PICK

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STEPHANIE MEYER *— Little Brown*

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BATHING APE COLLECTION

BATHING APE *— Rizzoli Publishing*

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Exhibition

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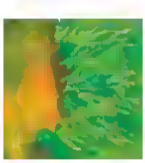
ippodo Gallery
ippodo Galle y in Chelsea is currently holding an exhibition "Chicara Liquid Chrome", four hand made motorcycles by the prize-winning Japanese artist Chicara Nagata Each Chicara motorcycle is comprised of almost 500 individual parts and took Chicara approximately 7,500 painstaking hours to create Expertly pushing the boundaries of art design and technology Chicara balances the raw energy of these machines with the grace and discipline of a classical sculptor Chicara won the Grand Prize in the 2006 World Championship of Custom Bike Building and took second place in 2007
Location: 521 W 26th St. (bet. 10th & 11th Sts.) New York, NY 10001
TEL. 212-967 4899 / www.ippodogallery.com

December 3-20 FREE
2008 Open Art Contest An Exhibit on of Selected Works
NY Coo Gallery
This fall, NY Coo Gallery in association with IBERICA USA, Inc. presented the 2008 Open Art Contest. Over 140 works were submitted to this contest featuring the theme "Sunflower" and "Health" From Dec 3 to 20, they will exhibit 22 selected works from the contest including works by awarded artists, Toko Tokunaga Toshinori Nakaya Opening reception will be held on Dec. 4 from 5pm to 7:30pm



20 W 22nd St., (bet. 5th & 6th Aves.), New York, NY 10010
TEL. 212-380-1149 / www.nycoo.com

December 4-30 FREE
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Destination Art Space
Destination Art Space, a gallery within an upscale boutique merging fashion and art, is hosting the SHOW & SELL series "The Art Market." It features fifteen emerging and professional artists A variety of the artworks will be sold at affordable prices not to exceed $500
Location: 32-36 Little West 12th St. (bet 9th Ave. & Washington St.), New York, NY 10014
TEL. 212 727 2031 / www destinationny.net

December 6-January 31 FREE
–OMAKASE– Artist J group exhibition
Facial Index
Facial Index, Japanese eyewear store in SoHo will hold an in store exhibition of art works by selected Japanese artists The store has constantly supported Japanese artists in the past 10 years, and this time, the owner Mr Toshiyuki Hamaguchi curates this exhibition in celebrating the decade Artists range in age from teens to 40s and each of them expresses his/her generation m art
Location: 104 Grand St (at Mercer Street), New York NY 10013
TEL. 646 613 1055 / www facial-index.com

Performance

November 28 & 29
Seiji Ozawa with Boston Symphony Orchestra
Boston Symphony Orchestra
The former music director of the Boston Symphony Orchestra, who served for twenty-nine seasons (1973-2002), Maestro Seiji Ozawa returns to BSO for the first time since 2002 and conducts Messiaen and Berlioz. Peter Serkin(piano) and Takashi Harada(ondes Martenot) will join the performance Ticket price ranges from $30-$115
Location: Symphony Hall
(301 Massachusetts Ave., Boston, MA 02115)
TEL. 617-638-9406 / www.bso.org

December 12
Tzadik Music Label Ser[illegible]o Teiji Ito
Japan Society
The late Japanese American composer Teiji Ito (1935–82) was known as the founding composer of the experimental new music scene and for his scores for the avant-garde films by his former wife, Maya Deren. This is the first ever large-scale tribute to the music of Ito one of the pioneering composers who incorporated musical instruments from many world cultures into his work. Creating an innovative combination of sounds, Ito had a diverse career composing music for stage and film, including the original Broadway production of One Flew Over the Cuckoo s Nest.
Location: 333 E. 47th St., New York NY 10017
TEL. 212-715-1258 / www.japansociety.org

December 13
Luminisis The Energy of Color
Masae Satouchi
Luminisis is a performance event, which combines art, dance music, and fashion According to Masae Satouchi, make up artist/dancer and the organizer of this event each color has energy and power In this event seven colors have been chosen to show how the world of colors brings energy to life Each artist represents each color in performance
Location: 4 W 43rd St. (bet. 5th & 6th Aves.),New York, NY 10017

www.colorfulartist.com
For tickets: www.pranamandir.com/events.html

Lecture/Forum/ Film/Festival

December 3 FREE
ANA "Nippon Eiga" Film Screening: Happy Flight
ANA

©2008 FUJI TELEVISION/ALTAMIRA PICTURES/TOHO/ENTSU

The Japan Society and ANA are proud to present a special screening of *Happy Flight* as part of their "Nippon Eiga" series. Director, Shinobu Yaguchi, gives us a glimpse of the aviation industry that is rarely explored in cinema in this wildly entertaining film that will surely invoke a newfound appreciation for the men and women who work hard to make sure you arrive at your destination safely. Admission is free with a reservation. Be sure to sign up before 10am Nov 28 at www.newyork-tokyo.com/rsvp and bring along your confirmation e-mail. Director Shinobu Yaguchi, actor Seiichi Tanabe, and actress Haruka Ayase will be appearing in person for the screening.
Location: 333 E. 47th St. (bet. 1st & 2nd Aves.), New York, NY 10017
TEL. 212 715-1258 / www.japansociety.com

December 6, 8-12 FREE
Free SAORI (hand weaving) Session
Loop of the Loom
SAORI is a unique hand weaving program founded in Japan, often referred to as Zen weaving due to its meditative and therapeutic aspects. Loop of the Loom, which offers the SAORI class, has just moved its location from NJ to the Upper East Side. To celebrate their move, they're offering a half hour SAORI session for a limited time only. Free with $5 fee for materials. Reservation required.
Location: 227 E. 67th St. (bet. 2nd & 3rd Aves.), New York, NY 10128
TEL. 212-722-2686 / www.loopoftheloom.com

December 12
Screening: The Sky Crawlers by Mamoru Oshii
The Film Society of Lincoln Center
The Film Society will screen the U.S. premiere of the anime auteur Mamoru Oshii's newest film *The Sky Crawlers*, on Friday, Dec. 12 at 7pm and 9:30 pm. A haunting anime take on the clash between duty and desire, *The Sky Crawlers* imagines a not-so-distant future when humanity's warlike tendencies have been channeled into a constant battle between fighter pilots known as Kildren. When one of them, Yuichi, is assigned to a new base, he is sure that he's seen the base's beautiful commander before. His search for the missing link leads him into his past, which seems more mysterious the more he remembers. Winner of the Future Film Festival's Digital Award during this year's Venice Film Festival, *The Sky Crawlers* is full of Oshii's intriguing blend of philosophy and science fiction, while featuring brilliantly conceived and executed sequences of aerial combat.
Location: Walter Reade Theater
(70 Lincoln Center Plaza, 165 W. 65th St., New York, NY 10023)
www.filmlinc.com

December 17-23
Screening: Paul Schrader's Mishima
Film Forum
The screenwriter of *Taxi Driver* and the director of *Blue Collar* and *American Gigolo*, Paul Schrader, depicts the life of the controversial Japanese novelist, Yukio Mishima, in four symbolic Acts and on three planes: flashbacks, dramatization of sequences from his novels, and docu-dramatic treatment of the last day of his life. With the late Ken Ogata in the title role, and a Philip Glass score that matched each visual style with its own musical motif, his is one of the most unusual and challenging films ever to have come from a mainstream studio. Q&A with the director following the 7pm show on Dec 19.
Location: 209 W. Houston St. (bet. Varick St. & 6th Ave.),
New York, NY 10014
TEL. 212-727-8110 / www.filmforum.org

Events

December 3
ALL 20% Off Sale in Supermarket
Mitsuwa Marketplace

Mitsuwa Marketplace in Edgewater, NJ, will hold a big discount day that provides many items in the supermarket at 20% off. Some items are excluded from the sales such as food court, Daikichi Sushi, Delica, alcoholic beverages, cigarettes, milk, daily products, and items at specialty stores.
Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113 / www.mitsuwa.com

December 4, 5, 10, 11, 12, 18 and 19
Hot day 2008 - Complimentary Mini Facial
Dr. Ci Labo USA
Dr. Ci Labo, Japan's leading cosmeceutical company, pres-

Event Feature

Art of Ceramics: An Exhibition of Traditional Japanese Tableware

Through December 27
Po'An
521 W. 26th St. Lower level, (bet. 10th & 11th Aves.),
New York, NY 10001
TEL. 212-967-4890 / www.ippodogallery.com

Po'An, a traditional tea space and modern shop, currently presents the exhibition and sales event, The Art of Ceramics. It features a variety of Japanese tableware from six emerging and well-known ceramic artists and two kilns specializing in Arita-yaki.

On October 29th and 30th, they held two events to promote the tableware. On the 29th, Mr. Yusuke Nose, executive chef of Ninja New York, made gorgeous party dishes matching the artisan plates and bowls, and also demonstrated how the tableware should be used. On the 30th, Ms. Machiko Chiba, cookbook author, made Japanese home style cooking.

This exhibition also highlights a new type of Arita-yaki, which is both microwave- and dishwasher-safe, making it perfect for everyday use. "We bring quite new styles that are gaining attention in Japan. One line called 'Rin' has not been released even in our country yet, so New York is the first place to get the line," says Mr. Noriyuki Eguchi, manager of Yamaguchi Ceramics and co-host of this event. The event offers a rare opportunity to buy a variety of tableware at almost the same price as in Japan during the event, which ends on Dec. 27.

ents this holiday campaign You will receive a complimentary mini facial from the new "Aquasonic" Ultrasonic Beauty Machine with the purchase of any Aqua-Collagen-Gel line items Aquasonic is a high pulse ultra frequency massage unit for the face and body that creates visible results in just ten minutes The mini-facial is exclusively available at Takashimaya New York and Douglas Cosmetics

Dec. 10 & 11 from 12 to 6pm: Takashimaya New York (693 Fifth Ave. TEL. 212 350-0117/0118 or media@alabouso.com)

Dec. 4, 5, 11 12, 18 & 19 from 12 to 7pm: Douglas Cosmetics (29 Grand Central Terminal, TEL. 212 599-1778)

December 6

Club event "KAMIKAZE"

Club Vesta

Club Vesta in Chelsea which hosts the monthly event, KAMIKAZE, brings you its biggest and last event of the year on Dec. 6 DJAki and C2 will throw an energetic session on the main floor and a drummer and DJ will have another one on the other floor Guest artists include DJ Shank, Hide and Shige House cocktails on the house and KAMIKAZES for $3 until 11pm

Location: 390 8th Ave (bet. 29th & 30th Sts.)

www.vestany.com / soundscape.nyc@gmail.com

December 7-13

Tasting & Pairing Events Featuring Kagatobi Premium Sake

Fukumitsuya Brewery

Fukumitsuya Brewery in Ishikawa prefecture will bring their line of Kagatobi brand sake and hold several tasting and pairing events. They will introduce 5 kinds, Junmai Daiginjo "Ai", Junmai Ginjo, Yamahai Junmai Chokarakuchi, Junmai Daiginjo Nigori, and Momotose Ju-nen and the last two items will be exclusively tasted in the events at the restaurants. The time&dates and locations are as follows

Dec. 7, 6pm: Tsushima(141 E. 47th St., TEL. 212-207 1938)

Dec. 8, 6.30pm: Takahachi Tribeca (145 Duane St., TEL. 212-571-1830)

Dec. 9 6pm. Sake Bar Decibel (240 E. 9th St., TEL. 212 979-2733)

Dec. 10, 6pm: Astor Wine & Spirits (399 Lafayette St., TEL. 212-674-7500)

Dec. 11 5pm. Landmark Wine & Spirits (167 W 23rd St., TEL. 212-242-2323)

Dec. 11, 6pm. SAKAYA (324 E. 9th St., TEL. 212-505-7253)

Dec. 12, 7pm: Ise Restaurant (56 Pine St., TEL. 212 785 1600)

Dec. 13, 6pm: Sake Hana (265 E. 78th St., TEL. 212-327-0582)

*The fee for pairings at restaurants ranges from $60 to $100 The tastings at liquor stores are free of charge

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December 10

Shochu Degustation with Distiller and Sommelier

Kyoya Shuzo, Sakagura

A shochu distillery, Kyoya Shuzo, in Miyazaki prefecture produces award winning shochu such as Kappa no Sasoimizu, Heihachiro etc. Sakagura in NY invites the president of Kyoya Shuzo Mr Watanabe and sommelier Hayato Hishinuma to hold the tasting Chef Suzuki in Sakagura creates dinner pairing with Kyoya's shochu The event starts at 6 30pm and costs $60

Location. Sakagura (211 E.43rd St., NY NY 10017) TEL. 212 953-7253

December 31

New Year's Eve Countdown Karaoke Event

Karaoke Top Tunes

For those who want to make New Year's Eve memorable, Karaoke Top Tunes presents "Karaoke Countdown Marathon" From 10pm on Dec. 31 through 4am Jan 1, you can enjoy open bar with top-shelf liquor at the bar for $80 If you are a group of 10 or more, you can reserve a room with open bar for $100 per person from 10pm-4am. (Tax & service charge included) Only three rooms are available for this service

Location: 303-305 E. 53rd St. (at 2nd Ave.), New York, NY 10022

TEL. 212-758-3818

Event Feature

My Childhood Story: An Exhibition of Hiroki Otsuka

December 5-January 31

Location: Exxy Laser Tokyo

147 W. 35th St. (bet. B'way & 7th Ave.), New York, NY 10001

TEL. 212 695-1888 / www.exxylaser.com

www.hirokiotsuka.com

Hiroki Otsuka has been a comic book illustrator for the past thirteen years. He is now more passionate about producing fine arts rather than providing commercial works For this exhibition My Childhood Story Otsuka has created special drawings some of which will be offered at reasonable and affordable prices from $50 to $100

Eric C. Shinei, who is the curator of this exhibition, says "Hiroki Otsuka fluidly bridges a realm of angst-ridden introspection with one of ecstatic pleasures of the flesh in his luridly evocative ink paintings that find their origins in the comic book pages of his native Japan Equally inviting in their pleasure principles and repelling in their dark depravity Otsuka's works depict fantasy worlds populated by exquisite nymphs robotic women and the occasional samurai Bodily fluids are often unleashed across the body of the work--Otsuka's own Pollock-esque explosion of ink, bravado and desire"

An opening reception will be held on Dec 5 from 8pm. Hiroki Otsuka will have a live drawing performance from 9pm on Dec. 5 and from 6pm on Dec. 9 and 12.

Happenings

Eyeglass Frame from Japan at 50% OFF

Facial Index

Facial Index in SoHo deals with high quality eyewear from Japan From Nov 22 to Dec. 31, they will have a huge sale on selected house brand items exclusively imported from Japan for this occasion at a half prices The prices range from $160 to $320

Location: 104 Grand St. (at Mercer St.), New York, NY 10013

TEL. 646-613 1055 / www.facial-index.com

Gift Certificate Special "PON!!"

Mitsuwa Marketplace

Mitsuwa Marketplace will have a campaign, "Gift Certificate Special PON !!" from December 4 to 15 During this period, A PON stamp will be stamped on your receipt when you check out at the register Receive a $5 gift certificate for every $50 in receipt with PON stamps

Location: 595 River Rd., Edgewater, NJ 07020

TEL. 201 941 9113 / www.mitsuwa.com

Have Your Body Size Checked at Home!

Ripplu

Ripplu, specializing in custom fitting lingerie, has started an on-site body size check service in New York and New

Jersey. For groups of 2 or more, a custom-fitting expert will come to your place and measure your body to find the perfect underwear. This service, including alterations, is free of charge. Call for details.

Location: 66 Madison Ave. (bet. 27th & 28th Sts.)
New York, NY 10016
TEL. 212-599-2223
www.ripplu.com / appointment@ripplu.com

Sing with Benefits! Chopsticks NY Special, Early Bird Special, New Service and More

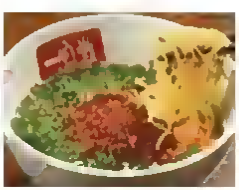
Karaoke Top Tunes

Karaoke Top Tunes currently offers a bottle of Jameson or Jack Daniels for a party of 10 or more exclusively for Chopsticks NY readers. Don't forget mentioning that you read Chopsticks NY. They also offer open bar at the bar for $25 per person from 5pm to 8pm on Thursdays and Saturdays. On Tuesdays, you can enjoy free karaoke at the bar all night long. They have started serving alcohols by the bottle and 10 kinds of original cocktails.

Location: 303-305 E. 53rd St. (at 2nd Ave.) New York, NY 10022
TEL. 212-758-3818

Take the chill out of winter with Ippudo's monthly specials

Ippudo NY



Ramen house in the East Village, Ippudo, is now introducing their seasonal specials. In November, they highlight Tiger Tan Tan Men, a Chinese inspired spicy ramen. In December Kogashi Miso will be featured. It is made with roasted miso, which makes for a rich and complex dish. Enjoy the limited flavors and take the chill out of the freezing weather.

Location: 65 4th Ave. (bet. 9th & 10th Sts.),
New York, NY 10003
TEL. 212-388 0088

Free bottle of wine for groups of 4 or more

Karaoke Duet

All private room-karaoke house, Karaoke Duet, stocks up 12,000 titles of English songs, 55,000 titles of Japanese and 30,000 titles of multi-language songs. They are currently offering a free bottle of wine (either Chardonnay or Merlot) for a party of 4 or more, one bottle per 4 people. The campaign is valid at both the 35th and 48th street locations and ends on Dec. 31. Also, they offer "all you can sing at fixed price" service until 8pm.

Karaoke Duet 35
53 W. 35th St. 2nd Fl. (bet. 5th & 6th Aves.)
TEL. 646 473 0826/0827
Karaoke Duet 48
304 E. 48th St. (bet. 1st & 2nd Aves.)
TEL. 212-753-0030/0031

Warehouse sale of Japanese pottery & tableware

TOKI

Specialty store of Japanese pottery, home decor, Japanese gift and tableware, TOKI, has begun a warehouse sale. Many items will be offered at a huge discount and you'll enjoy looking for a lucky find you can't get on the storefront. Also for the launch of their website, they are offering a point with a purchase service. For every $1 you spend, you will receive 1 point, and after earning 500 points you will be issued a $50 coupon for online store use.

Location: 240 S. Main St. Unit K, S. Hackensack, NJ 07606
TEL. 201-489-9844 / www.tokiusa.com

Free Holiday cocktail for Chopsticks NY readers only

Tokyo Bar

Tokyo Bar, a casual Japanese restaurant in Tribeca, will serve a variety of original seasonal cocktails during the winter. Highlighted among them is the Holiday Shot($8), a Christmas inspired cocktail of peppermint liqueur, white chocolate liqueur and grenadine syrup. They serve this sweet and sharp cocktail on the house exclusively for Chopsticks NY readers. The offer continues through Dec. 31. They also recommend their bitter flavored Hot Chocolate cocktail (non alcoholic version available). They also have introduced Ladies Night, serving any drink at half price on Mon, Tue, and Wed.

Location: 277 Church St. (at White St.), New York, NY 10013
TEL. 212 966 2787 / www.tokyobar-nyc.com

Get Pampered and Relax with Early Bird Specials in December

Moonflower Spa

Moonflower Spa in midtown offers special spa menus at reduced prices for early birds during December. Those who reserve a slot between 11am and 2:30pm Mon. through Fri. can enjoy the following spa services: Hydrating Facial (60min) for $60, Glow Facial (deep pore cleansing facial with peel) (75min) for $75. Detox Massage (60min) for $70, Body Scrub + Swedish Massage (75min) for $120, and Hydrating Facial + Detox Massage (120min) for $120. All treatments above are not regularly offered. Special gift certificate is also available. For details, see the ad on p14.

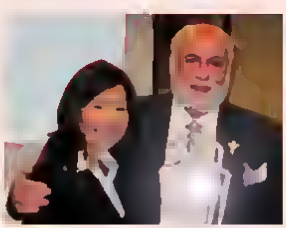
Location: 8 E. 41st St., 3rd Fl. (bet. 5th & Madison Aves.), 10017
TEL. 212-683-8729
www.moonflowerspa.com

Happenings Feature

Local Doctor Wins Chiropractor of the Year

Ishitani Chiropractic

Dr. Mika Ishitani, a Fort Lee Chiropractor, originally from Tokyo, Japan has won the title of "Chiropractor of The Year" in the United States. She was awarded in recognition of her unsurpassed care of patients, the scope of her community involvement, and the Profession of Chiropractic. This award was presented by Dr. Peter G. Fernandez, founder of Fernandez Consulting. Ishitani Chiropractic offers chiropractic care to Tri-State residents, and has treated over 2,000 patients in its first year. Dr. Ishitani, who has successfully treated neck pain, back pain, headache, whiplash, arm and leg pain, is a certified chiropractor accredited by the International Chiropractic Pediatric Association, one of the most honored professional children's associations.



Ishitani Chiropractic
1515 Palisade Avenue
TEL. 201-302-9993
www.ishitanichiropractic.com

Discount Holiday Sale

Kiteya

Kiteya in Soho, is best known for their quality, handcrafted beauty products made with a special touch from Kyoto Japan. They are beginning a holiday sale with discounts of up to 70% for items that are sure to make great gifts such as Christmas tree ornaments, candles, handbags, and other small accessories. It runs from Nov 28 thru Dec. 31. Take advantage of this special sale before the holiday season ends.

Location: 464 Broome St (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL. 212 219 7505 / www.kiteyany.com

Holiday Season Party Package

Japas 27

Attention all karaoke lovers! Japas 27 is offering a holiday party package that's guaranteed to please. Available to parties of 4 or more, it is $35/per person for 2 hours and includes free songs in a private room, customary sushi & appetizer platters, and unlimited drinks. Take advantage of this special offer this holiday season and be prepared to sing your heart out. Advanced reservation is required.

Location: 366 3rd Ave. (bet 26th & 27th Sts.)
New York, NY 10016
TEL. 212 889 2329 / http://japas27.com

Get Collectible Items at Discounted Prices!

Toy Tokyo

Premiere toy and collectible shop Toy Tokyo is having an all out overstock clearance sale for the first time ever. Starting Dec. 17 and ending on Dec. 24, you'll be able to find a plethora of discounted rare and imported collectible toys at. The showroom from 2pm to 7pm. If you're an enthusiast, or just a little curious about the world of extravagant toys this is something definitely worth checking out.

Location: 117 2nd Ave. (at 7th St.), 2nd Fl., New York, NY 10003
TEL. 212 673 5424 / www.toytokyo.com

Orders Over $300 USD Now includes Free EMS Shipping from Japan

Unique Japan

Unique Japan is where modern life meets tradition, connecting the world with time-honored Japanese craftsmanship. A quality, handcrafted gift from Unique Japan is the perfect way to bring a little balance to your busy home life, or convey a special message to someone close to you. This holiday season, Unique Japan is offering free international EMS shipping from Japan for purchases over $300USD. The offer excludes deliveries to Africa and South America.

Info. www.uniquejapan.com

Holiday Season Special Dinner Menus

Sachiko's On Clinton

Cozy Japanese restaurant on the Lower East Side, Sachiko's On Clinton, will serve Holiday dinner menus for Christmas and New Year's Eve. On Dec. 20, 21, 23 and 24, they are offering a special Christmas dinner for $65. This 6-course dinner includes Shrimp Cocktail, Pumpkin Soup, Five Mini Appetizers, Gift from the Sea, Filet Mignon Steak or Grilled Black Cod in Miso, and Dessert. On New Year's Eve, they provide Japanese "toshikoshi" (cross year) inspired set menu for $40. The 4-course dinner comes with Boiled Spinach and Enoki-Mushroom Tangle Flakes in Dashi Broth, Soba Dofu, Salmon Motoyaki, and Soba Noodles (cold or hot) with Inari California & Inari Spicy Tuna.

Location: 25 Clinton St. (bet. E. Houston & Stanton Sts.),
New York, NY 10002 / TEL. 212-253-2900

Chinese Sake at Half Price Until the End of Year

Saburi

Saburi serves Japanese style Chinese cuisine Wafu-chuka in Gramercy. Chinese sake is most favorably paired with wafu chuka, and a bottle normally $40 is offered for $20 until the end of the year. 10 different kinds of sake as well as a special course meal Holiday Special Course ($45) are also available this winter. They are open late until 1am on Tue, Wed, Sun and 3am Thu through Sat.

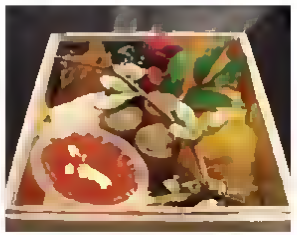
Location. 168 Lexington Ave. (bet. 30th & 31st Sts.)
New York, NY 10016
TEL. 212-481 7766 / www.saburinyc.com

Osechi Dinner Reservation for the New Year

Kai Restaurant

Kai Restaurant is a popular spot for lunch, dinner as well as kaiseki meals. For this New Year, they offer take-out osechi - a traditional meal to celebrate the beginning of a new year. 25 to 30 delectable dishes are packed in two tiers of wooden boxes (8 8" x 8 8" x 5 2"). It is $400 and serves 3-4 people. Limited to 25 orders, and early reservation is highly recommended. Reservations are available until 12/23, and it must be picked up on 12/31.

Location: 822 Madison Ave. (at 69th St), New York, NY 10065
TEL. 212 988-7277 / www.itoen.com



The Biggest sale of the year for limited time and 51 off discount service until the end of the year

BOOK OFF New York Store

This Chnstmas, Book Off will hold the holiday sale from Dec. 20-28. All English books (*tankobon*) will be sold at 30% off, CDs and DVDs at 20% off and Japanese comic books at 10% off. Also, all Japanese hardcover books will be $7. Until Dec. 31, readers can receive a $1 discount off any purchase of English items over $2 when you mention the December issue. $1 discount cannot be used with the holiday sale offers. Gift certificates ($5 and up) are also available.

Location: 14 E. 41st St. (bet. 5th & Madison Aves.)
New York, NY 10017 / TEL. 212 685 1410

Happenings Feature

The Japanese Chamber of Commerce and Industry of New York (JCCI)'s 24th Annual Dinner

Japanese Chamber of Commerce and Industry of New York, Inc

JCCI held its 24th Annual Dinner on November 11th at the Hilton New York with over 1,000 American and Japanese business leaders participating in the event. Mr. Shigeru Hayakawa, President and COO of Toyota Motor North America, Inc., served as Dinner Chairman, and Ms. Ann Moore, Chairman and CEO of Time Inc., served as Dinner Co-Chairman. Mr. Chris Matthews, MSNBC political commentator and host of *Hardball*, delivered keynote speech providing commentary on the recent U.S. Presidential election. Mr. Yuzaburo Mogi, Chairman and CEO of Kikkoman Corporation and U.S. Senator John D. Rockefeller IV of West Virginia, were honored with the Eagle-on-the-World Award for their leadership in furthering U.S.-Japan relations.

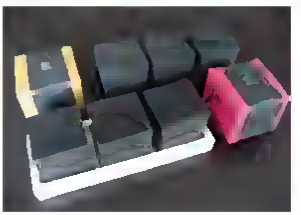
Japanese Chamber of Commerce and Industry of New York, Inc
TEL. 212 871 7189

A set of Chikuno Cube for $10 off

Monhata International

Chikuno Cube ($24) is an inventive air freshener which effectively absorbs odors. With its stylish shape & body, it can be a perfect gift for the holidays as well. Until Dec. 31, you'll get a set of three Chikuno Cubes with Japanese lacquer ware tray for $88 (Reg. $98). Choose from black or white tray color.

Location: 428 North 13th St., 2C, Philadelphia, PA 19123
www.monhata.com / info@monhata.com



Holiday 2008 Gift Campaign – Free cosmetic set with purchase

Dr.Ci.Labo USA

Japan's leading cosmeceutical company Dr.Ci.Labo USA will hold a gift campaign during the holiday season. You'll receive a free holiday gift set with the purchase of $85 or more. The set includes replica sizes of Dr.Ci.Labo popular items: Aqua-Collagen-Gel Super Moisture, Aqua-In-Derm DN-Essence, Super Washing Foam, Super Cleansing Gel, and Original White Bag. The campaign starts on Dec. 3 and continues until the product supply ends. Dr.Ci.Labo products are available at Takashimaya New York (693 Fifth Ave.) and Douglas Cosmetics (at Grand Central Terminal).

Info: media@cilabousa.com

All You Can Drink until the end of December

Cho Cho san

Located in the heart of the West Village, Cho Cho san serves their inherited traditional home cooking including many healthy dishes at affordable prices. As a holiday special, they are offering "All You Can Drink Hot Sake" for $10 until the end of December. Revel in their hot house sake, and feel warm and toasty in the cold winter days. Lunch hours are from 12pm to 4pm, and dinner from 5pm to 11pm.

Location: 15 W. 8th St. (5th & 6th Aves.), New York, NY 10011
TEL. 212-473-3333 / www.chochosanrestaurant.com

Christmas Special DM promotion. A chance to get $30 gift coupon

Bloom New York

Jewelry store Bloom New York is now offering a Christmas special promotion. Access the promotion page from their newly renewed home page and register yourself. You'll receive a direct mail with a pocket Kleenex from Bloom NY shortly. The mail will also give you directions to get the password for obtaining a $30 coupon. The first 100 customers who apply get the coupon.

Location: 361 Madison Ave. (bet. 45th & 46th Sts.)
New York, NY 10017
TEL. 212-370-0068 / www.bloomny.com

Revolutionary nail polish Calgel at 20% off for Chopsticks NY readers

Michi Salon

Popular in Japan and Europe, a nail polish substitute Calgel is long lasting and less damaging to nails. During this holiday season, Michi Salon reduces Calgel service 20% (from $80) for Chopsticks NY readers only. Don't forget to mention Chopsticks NY when you reserve the session. Campaign ends on Dec. 31.

Location: 208 E. 60th St. (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 212-752-9229

Free Bottle of premium sake for Chopsticks NY Readers who order the holiday special course

Tori Shin

This holiday season, take advantage of popular Tori Shin restaurant's exclusive offer of a complementary bottle of Shirakabe Gura Tokubetsu Junmai (300ml) to all Chopsticks NY readers who order the holiday special course ($40/per person). Shirakabe Gura Tokubetsu Junmai won the gold award at the 2008 U.S. National Sake Appraisal. Valid only with Chopsticks NY December copy (page 22).

Location: 1193 1st Ave. (Bet. 64th & 65th Sts.), New York, NY 10021
TEL. 212-988-8408

Annual Winter Sale on All Kono's Knives

Kohin Japanese Trading

Japanese knife and kitchenware specialty store, Kohin offers 15% discount on all knives and extra 5% off on selected popular Togiharu hammered knives from Black Friday through the end of the year. Engraving service is available, and names, Christmas wishes or your personal message can be engraved on most knives. Store hours are extended from Nov. 28th to Dec. 31st, and they are open from 10am to 7pm Mon. to Fri., and until 6pm on Sat. and Sun.

Location: 57 Warren St. (bet. Church St. & W. Broadway)
New York, NY 10007
TEL. 800-626-2172 / 212-587-7021
www.kohin.com

Chopsticks Readers Receive Many Benefits from 20th Anniversary and Christmas Campaign

Salon Vijin

Until Dec. 31, Chopsticks NY readers who bring in this ad can receive significant discounts at Salon Vijin. This salon has completely dedicated itself to the negative ion concept by using negative ion water, products and treatments, and you'll get 15% discount on your purchase of CFRA showerhead producing ionized water. In addition, for first time visitors only, they'll take 20% off from the cost of hair cut, coloring, highlights, digital perms and Vijin's original Japanese super straightening. Also all hair products in the store will be sold at 10% off. Furthermore, you'll get ultimate relaxation with their head massage for free. All discounts are valid with Chopsticks NY ad.

Location: 10 Rockefeller Plaza (Concourse level)
New York, NY 10020
TEL. 212-664-0664 / www.salonvijin.com

Jewelry for Party: Making Class Offering

Toho Shoji

Toho Shoji (New York) Inc. is one of the biggest jewelry supply stores that sells a large variety of beads, chains, and other findings for retail as well as wholesale. They have open practical tip classes (30 min. for $15) as well as customized classes (2 hrs. per session ranging from $80 to $100 without materials free) available, and starting mid-November to the end of the year, they are offering a "Jewelry for Party" making class. Sample necklace, bracelets, and earrings are shown in pictures and students will choose which ones they want to make. Jewelry is made of Swarovski crystal beads, and all materials can be obtained at Toho Shoji. The cost of

materials is around $200 depending on the design and students' skill level (Contact for more details)
Location: 990 Sixth Ave. (bet.36th & 37th Sts.), New York, NY 10018
TEL. 212 868-7465 / www.tokoshoji-ny.com

$100 Off Campaign for Japanese Language Classes

PC Tech

The Japanese language has become a valuable commodity over the past few decades as job opportunities from large Japanese businesses are sprouting up all over the world. PC Tech caters to all levels of language experience by putting an emphasis on developing an understanding and recognition of the language. They are offering promotion price $100 off regular fee. Discounted prices range from $230 for 4 weeks to $620 for 12 weeks. Registration for upcoming Japanese classes starts on Dec. 1 with the classes themselves starting on Jan. 10
Location: 317 Madison Ave #800, New York, NY 10017
TEL. 212 808 4754
www.getitnyc.com/japanese-class.htm

Discounted Deals off all Handbags and Wallets

Kazuyo Nakano New York

Kazuyo Nakano, known for their quality handbags and accessories, is offering 15% to 30% off all handbags (that's 30% off their previous collections and 15% off their new ones) from Nov. 28 till Dec. 24. Also for the holidays, they will be giving 30% off on all wallets. Make sure to take advantage of this special holiday offer if you're planning on buying an unforgettable gift for yourself or for that special someone in your life
Location: 117 Crosby St. (bet. Houston & Prince Sts.)
New York, NY 10012
TEL. 212 941 7093 / http://www.kazuyonakano.com

10% Off Discount on all Christmas Cakes for Chopsticks NY Readers

Café Zaiya

Popular eatery, Café Zaiya, will be selling 6 different Japanese Christmas cakes this holiday season. Strawberry shortcake, Bush de noel, Green tea cake, Mango mousse, Raspberry mousse, and Tiramisu. For Chopsticks NY readers, 10% off discount will be given on all Christmas cake orders when reserved by Dec. 18. Make sure to mention Chopsticks NY to receive the discount. Between Dec 18 and Dec 25, readers can also bring the coupon located at the lower left corner of Zaiya's ad in the Chopsticks NY December issue to get 5% off on all purchases. All cakes are available at the 6 locations below. Please call and make a reservation at the location near you. Zaiya is also taking orders for party platters: sushi($60), finger food appetizers($72), salads($36), and sandwiches($36)
Location: Zaiya Midtown (18 E. 41st St., TEL. 212-779 0600)
Zaiya Downtown (69 Cooper Sq., TEL. 212-253-9700)
Zaiya @ Kinokuniya
(1073 Avenue of the Americas, 2nd Fl., TEL. 212-764-6785)

Free original desktop calendar 2009 for customers

Katsuko Salon

Japanese hair salon in Fort Lee, Katsuko Salon, currently offers free original "Katsuko Salon Calendar 2009" to the first 400 customers to show their gratitude. It is a desktop style calendar which comes with a plastic stand
2039 Lemoine Ave., Fort Lee, NJ 07024
TEL. 201 585 9699 / www.katsukosalon.com

December highlights: exhibition, book signing, and performance

Kinokuniya Bookstore

Kinokuniya Bookstore at Bryant Park is currently holding a "Japanese Arts & Craft Fair", which features high quality Japanese stationeries, artistic goods & accessories. The fair ends on Dec. 31. From December 1 – 31, they will have George Hirose Night Lights photo exhibit, featuring a composite of photographic works by George Hirose on display. There will be a reception on Dec. 5 from 5:30pm to 8pm. On Dec. 6 from 3pm to 5pm, they will conduct a Japanese Swordsmanship demonstration and book signing by Cary Nemerov, author of "Mastering the Samurai Sword"
Location: 1073 Avenue of the Americas (bet. 40th & 41st Sts.)
New York, NY 10018
TEL. 212-575-5052 / www.kinokuniya.com

Free T-shirt Giveaway for All Chopsticks NY Readers

Aburiya Kinnosuke

If you're craving an authentic Japanese restaurant with a stylish Izakaya décor, Aburiya is your place to dine. They offer real Japanese grilling (Aburimono) at reasonable prices and are currently giving away free black "Aburiya Kinnosuke" t-shirts for all Chopsticks NY readers as a token of their appreciation through the end of December. Also, when you order from the party set menu, a complementary glass of beer or Champagne will be served. Party set menu includes Aburiya salad, organic chicken hot pot with collagen, shichirin aburi, seasonal sashimi mori in the wooden tub, and chef's choice of fish dish.
Location: 213 E. 45th St. (Bet. 2nd & 3rd Aves.), New York, NY 10001
TEL. 212-867 5454

$50 off for Brazilian Hair Straightening

Hisako Salon

Hisako Salon, a premier hair salon located in Chelsea, introduces Brazilian Hair Straightening ($350). Unlike Japanese Straightening Perm, this treatment is suitable for people with blonde hair to straighten the hair without too much damage or loss of volume. The finished look is natural, and this 2 to 3 hour treatment includes cut and blow dry. A special discount of $50 is offered for new customers until the end of December
Location: 183 7th Ave. (bet. 20th & 21st Sts.)
New York, NY 10011 / TEL. 212-989-2233

$200 off all pianos with Chopsticks NY ad

Absolute Piano

Absolute Piano, Manhattan/Uptown piano retail store, is currently offering $200 special discount on every new or restored piano with Chopsticks NY ad on page 16. This offer ends on Dec. 31. Absolute Piano carries over 30 pre-owned Yamaha and Kawai pianos as well as new Kawai grand/upright pianos. Rental and repair services are also available
Location: 1646 Park Ave. (at 116th St.), New York, NY 10035
TEL. 212 987-6173 / www.absolutepianonyc.com

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www.iace-usa.com

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www.his-usa.com

TOKYO: The World Food Festival in the Food Capital

With its traditionally rich culinary culture and the Japanese people's sensitivity and their punctilious pursuit of high quality food, Tokyo is acknowledged as the food capital of the world. The Michelin Guide, a prominent French restaurant guide with competitive listings, has awarded more stars to Tokyo than New York or even Paris. Food & Wine, one of the top culinary magazines in the United States, rates Tokyo the most exciting restaurant city in the world. As such, Tokyo will host the World Summit of Gastronomy 2009 from February 9 to 11, 2009, a magnificent international cooking show that is being held for the first time in Asia, and is going to be a not-to-miss event for food enthusiasts. This event is to showcase and promote the Japanese cooking culture to the general public and culinary professionals, as well as the latest culinary scenes from different parts of the world by inviting the world's top chefs.

The event has three missions: 1) to provide international culinary exchange opportunities to chefs from around the world, 2) to promote Japanese food culture and Japanese culinary brands to the world, and 3) to introduce the importance of dietary education, which the Japanese government recently passed a law to advocate domestically and internationally. The contents approach these three perspectives in unique ways during this three-day unprecedented event.

The top notch chefs such as Joel Robuchon and Nobu Matsuhisa are invited to this event to demonstrate their traditional, original and unique cooking methods as well as their cooking philosophies and innovative view on Japanese cuisine. The varieties of the chefs' background – not to mention Japanese, but also French, Italian and French – charactenze today's global culinary landscape, since they will demonstrate how Japanese food and ingredients influence their conventional styles.

The cooking and kitchen tool trade show probably takes the largest space in the Tokyo International Forum, the cutting-edge conventioo venue in central Tokyo, to introduce the latest products with Japan's one-of-a-kind sleek and stylish, high quality compact but efficient and well designed products. Promoting Japanese food culture is not simply sampling Japanese food and ingredients, the event's demonstration sessions also approach from Japan's historic background, regional climate characteristics and, most importantly, Japan's unique hospitality and manners at dining occasions.

Global affairs also strongly connect to culinary industries. Some food ingredients are becoming hard to get, and several food safety issues have been casting a shadow on chefs and gourmands. Cooking professionals will discuss this topic in the 90 minute symposium on the first day.

Japanese food has been promoting itself to the mature phase and gained enough popularity and has become one of the major cooking elements in the world. In addition, there are more ingredients that are unique to Japanese food becoming known and accepted among the global community. The event will carry the multi dimensions of Japanese food culture, high food quality, cultural and social sensitivity and traditions that are all respected and renowned in today's world. This is going to be a must-see experience for a wide range of audiences including Japanese food fans, gourmet enthusiasts and young generations who would contribute to better human life and pursue innovative cooking to evolve the human culture.

For details of the World Summit of Gastronomy 2009, go to www.tokyotaste.net

—— *Nori Akashi*, Public Relations Manager at the New York Office of JNTO

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"~WA DOKO
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[meaning] Where is ~?

[usage] A convenient phrase when asking directions. Put your destination in the beginning of the sentence for example Tokyo eki (Tokyo Station) wa doko desu ka or "Toire (bathroom) wa doko desu ka.

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What on Earth?

冬至

TOUJI

In astronomical terms, the winter solstice is defined as the instant when the Sun's position in the sky is at its greatest angular distance on the other side of the equatorial plane from the observer. In plain words, it's the shortest day of the year in the northern hemisphere. Each culture interprets this day in a different way; in Japan, the winter solstice is called "touji" and is traditionally considered the beginning of the year. Since solar energy weakens as we approach touji, it is the day with the weakest energy level, but, at the same time, it is also the day when the energy level starts to increase. This is why Japanese people place importance on this day.

On the day of touji, Japanese people customarily eat "kabocha" (pumpkin) and "touji-gayu" (porridge made with red beans) and bathe in "yuzu-yu" (a hot bath made with yuzu citrus fruit). The origins of these customs are unclear, but there are some commonly accepted stories. Touji-gayu, with its red beans, may have become popular because the color red is believed to have the power to repel evil. A similar custom is observed in Korea as well. There, people eat red bean soup with dumplings during the winter solstice.

Kabocha is a summer vegetable and is not native to Japan, but even so it's one of the stars of touji; people believe that eating kabocha during touji prevents them from catching colds and other diseases. There is not any definite explanation of why Japanese started eating kabocha on the day of touji, but there are some plausible theories. Kabocha harvested during the summer can be preserved for a long time and can retain its nutrition well without the help of contemporary preservation systems. Naturally, it is a good source of nutrition in winter, a season when vegetables with an abundance of vitamins are in short supply.

Additionally, kabocha is also known as "nankin," a word containing several "n"s. Based on the belief that eating food that contains an "n" in its name brings "un" (good luck), kabocha, a.k.a nankin, is listed as one of the seven fortunate foods of touji. The other six are "ninjin" (carrot), "kinkan" (kumquat), "renkon" (lotus roots), "ginnan" (ginko nut), "kanten" (agar), and "udon" (udon noodles).

Putting a couple of yuzu citrus fruits in a bath has beneficial physical effects, including curing cracks of the skin, preventing colds, and easing backaches. These are not, however, the only reasons why people customarily bathe in yuzu-yu during touji. The custom is thought to have come from a pun; touji has a homophone that means "hot spring cure," and yuzu has one meaning "to accommodate money." Expanding this interpretation, bathing in yuzu-yu during touji is believed to repel disease and bring richness. Nobody knows how effectively yuzu-yu brings about these results, but it is certain that the aroma of yuzu in a bath is therapeutic.

Touji this year is December 21st. New York will be freezing at this time, but remember it's the day positive energy levels start going upward. Look forward to spring walking towards you.

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